Design Guide

Ovens | Cooktops | Ranges | Rangetops | BBQ Grills | Ventilation

WOLF®

WOLF®

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Features and specifications indicated herein and on our website are subject to change at any time without notice. Check our website, wolfappliance.com for the most up-to-date specifications.

IMPORTANT NOTE

As you follow these instructions, you will notice warning and caution symbols. This blocked information is important for the safe and efficient installation of Wolf equipment. There are two types of potential hazards that may occur during installation.

⚠ CAUTION

signals a situation where minor injury or product damage may occur if you do not follow instructions.

⚠ WARNING

states a hazard that may cause serious injury or death if precautions are not followed.

Another footnote we would like to identify is IMPORTANT NOTE: This highlights information that is especially relevant to a problem-free installation.

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WELCOME TO WOLF APPLIANCE

In this Design Guide, you'll find all the necessary information for specifying a Wolf oven, cooktop, range, rangetop, BBQ grill or ventilation equipment into the next kitchen or home you design.

Each unit is handcrafted with the knowledge and experience gleaned from being the premier supplier of cooking equipment to professional chefs and their restaurants for nearly 75 years.

Sub-Zero, a corporate companion and kitchen soul mate, shares the identical values and pride we take in providing the best cooking equipment.

A Wolf is beautiful and will complement any design you use, whether it be contemporary or traditional.

But that's not why many customers turn to us. We have a passion for cooking and it shows in our work. Consumers appreciate the unique features we have built in to our many different models. You can refer to specifics as you page through this guide.

The features are as numerous as the various units you have to choose from. But one of the more prominent highlights is the Wolf Dual Convection System that is in all of our built-in ovens and dual fuel ranges. It delivers even temperature and airflow throughout the oven. Its combination of fans and heating elements operate either simultaneously or in sequence, depending on which one of the eight different cooking modes your client chooses.

In addition, our dual-stacked burners on the gas cooktops and dual fuel ranges are all sealed and offer you the capability of simmering foods.

Our electric cooktops are unique to the industry with their capabilities of providing simmer on all elements and the melt feature on one of the elements. The triple element on the 36" (914) cooktop can generate up to 2,700 watts for those large pots that need fast boiling.

If you are looking for cooking performance, but don't want to shout it out in your kitchen design, one of our new unframed electric cooktops may be your choice. There's no stainless steel trim, just the sophisticated black ceramic glass top that can be mounted flush with the top of the countertop or as a frameless installation sitting on top of the countertop surface.

The sizes, alternative tops, and selection of the standard classic stainless steel and the premium finishes of carbon or platinum stainless steel make your decision-making process much more fun for you and your clients. Now you can give them exactly what they want without sacrificing the quality they demand.

In all your applications you can depend on Wolf. That reputation is even stronger because it is backed by Sub-Zero. The combination of the two is really greater than their sum.

Each Wolf unit is backed by the best warranty in the business. Please refer to page 91 for details.

Review this Design Guide in greater detail when you get a chance and keep it as a handy reference. We are confident you will like what you see.

WOLF WARRANTY

Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

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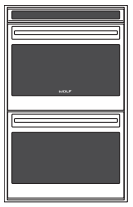
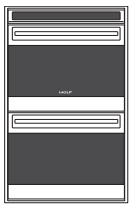
Model SO30F

Model SO30U

Model SO36U



Model DO30F



Model DO30U

WOLF BUILT-IN OVENS

It's hard to put into a few words the differences you will see in the Wolf built-in ovens compared to others on the market. Some of those differences are very dramatic, like the three finishes offered. There is the standard classic stainless steel along with two premium finishes offered in platinum and carbon stainless steel.

The platinum look lets you have the beauty of stainless steel without the sheen and reduces the number of fingerprints, whereas the carbon stainless steel is unlike any other black appliance you have experienced.

Look closer and you will see two different door styles offered—framed and unframed. The framed is more traditional and lends itself nicely with a professional rangetop, while the unframed is sleek and contemporary in appearance.

Did you notice that the control panel closes? It's an attractive feature and will enable you to hide that control panel that many of us have labored to make functional and tried to make beautiful.

Inside, the beauty, design and functionality continue. Brilliant halogen lights illuminate the beautiful blue interior. As you open the oven door, feel the smoothness of the door damper system. Pull that bottom oven rack all the way out and notice how it is nestled on the door rails. With the dual convection fans, all models offer eight different cooking modes.

FEATURES

Dual convection logic control system

Eight cooking modes

Rotating glass touch control panel

Cobalt blue porcelain oven interior

Three removable racks, six-level rack guide and full-extension bottom rack—five-level rack guide for 36" (914) oven

Large viewing triple-pane window

Dual interior halogen lighting

Hidden, dual-ribbon bake element

Recessed broil element

Temperature probe and receptacle

Proof feature and dehydration feature (accessory required)

Self-clean, delayed start and sabbath feature

Door hinge with hydraulic damper assures smooth opening and closing of the door

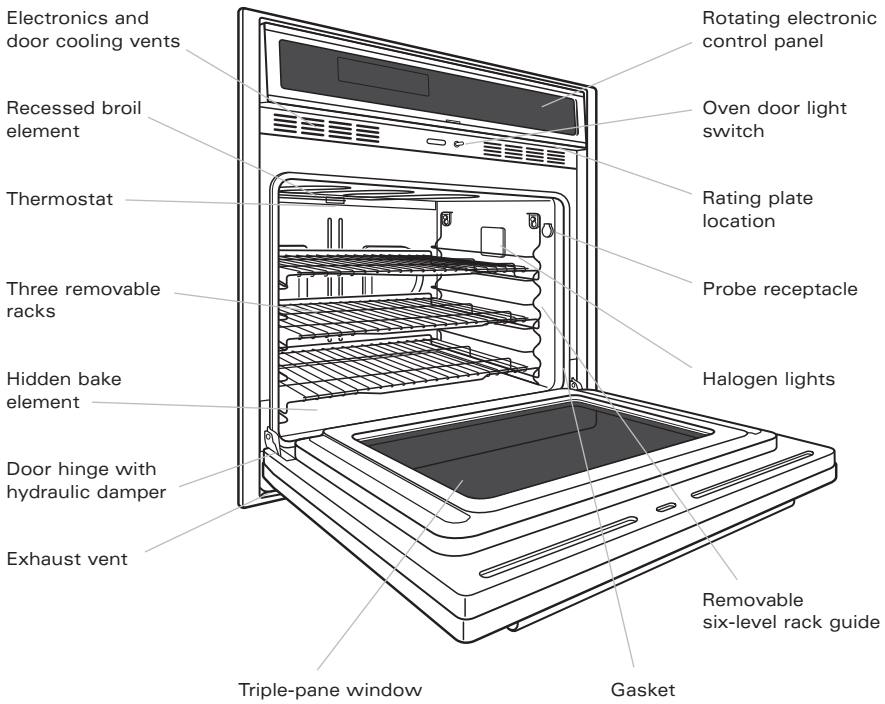
Factory-installed trim

CSA certified for US and Canada

This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

BUILT-IN OVEN FEATURES

Model SO30F/S shown



COOKING MODES

Bake
Roast
Broil
Convection Bake
Convection Roast
Convection Broil
Convection
Bake Stone*

**Accessory required.*

PLANNING INFORMATION

While you have many design options to consider from a selection point of view, there are only three different sizes to consider when planning for your layout. You can choose either a 30" (762) or 36" (914) single oven or a 30" (762) double oven.

For ease of installation, Wolf recommends using 33" (838) wide cabinets with 30" (762) ovens and 39" (991) wide cabinets with the 36" (914) oven. You will need a minimum 24" (610) of usable cabinet depth. The cabinet must be able to support 250 lbs (113 kg) for a single oven and 400 lbs (181 kg) for a double oven.

Wolf built-in ovens have a face trim on all four sides and will overlap stiles and rails. The trim overlaps $^{1}/_{8}$" (3) on the bottom, $^{3}/_{16}$" (5) on the top and $^{3}/_{4}$" (19) on each side.

Specifications on the following pages provide overall dimensions, rough openings and installation specifics for the three different oven sizes. We have minimized the information contained in the illustrations, concentrating on the critical information you must plan into your installation.

A Wolf single oven may be installed below an electric or gas cooktop. Wolf built-in ovens are designed and agency approved for installation with Wolf cooktops only. Refer to the electric and gas cooktops sections for additional specifications. A built-in oven cannot be installed below a Wolf rangetop.

ELECTRICAL REQUIREMENTS

Single ovens require a separate, grounded 4-wire 240/208 V AC, 60 Hz, 30 amp service with its own circuit breaker. Double ovens require a separate, grounded 4-wire 240/208 V AC, 60 Hz, 50 amp service with its own circuit breaker.

IMPORTANT NOTE: Unless you are using cabinets deeper than 24" (610), it is recommended that the electrical supply be placed in an adjacent cabinet within reach of the conduit. A 2" (51) diameter hole to route the conduit through cabinetry will be required. Refer to the Installation Specifications illustrations on the following pages for location of the electrical supply.

You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.

WOLF WARRANTY

Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

ACCESSORIES

Optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

MODEL OPTIONS

Built-In Ovens

30" (762) Single Oven – Framed

Classic Stainless **SO30F/S**

30" (762) Single Oven – Unframed

Classic Stainless **SO30U/S**
Platinum Stainless **SO30U/P**
Carbon Stainless **SO30U/B**

36" (914) Single Oven – Unframed

Classic Stainless **SO36U/S**
Platinum Stainless **SO36U/P**
Carbon Stainless **SO36U/B**

30" (762) Double Oven – Framed

Classic Stainless **DO30F/S**

30" (762) Double Oven – Unframed

Classic Stainless **DO30U/S**
Platinum Stainless **DO30U/P**
Carbon Stainless **DO30U/B**

Stainless steel finishes.

Dimensions in parentheses are in millimeters unless otherwise specified.

This appliance must be installed in accordance with National Electrical Code regulations, as well as all state, municipal and local codes. The correct voltage, frequency and amperage must be supplied to the appliance from a dedicated, grounded circuit that is protected by a properly sized circuit breaker or time delay fuse. The proper voltage, frequency and amperage ratings are listed on the model/serial rating plate.

ACCESSORIES

Contact your Wolf Dealer

Bake stone accessory, includes stone, rack and peel

Additional oven racks

Two-piece broiler pan and temperature probe

Dehydration racks with door stop

SPECIFICATIONS

30" (762) Built-In Single Oven

Overall Width	**29 7/8" (759)**
Overall Height	**27 1/2" (699)**
Overall Depth	**24" (610)**
Door Clearance	**20 3/4" (527)**
Oven Interior Capacity	
Overall	**4.5 cu ft (127 L)**
Usable	**3.4 cu ft (96 L)**
Interior Dimensions (W x H x D)	**21 1/2" x 16 1/2" x 16 3/8" (546 x 419 x 416)**
Rec Cabinet Width	**33" (838)**
Min Cabinet Width	**30" (762)**
Min Cabinet Depth	**24" (610)**
Min Base Support	**250 lbs (113 kg)**
Opening Width	**28 1/2" (724)**
Opening Height	**27 3/16" (691)**
Electrical Supply	**240/208 V AC, 60 Hz 30 amp dedicated circuit**
Conduit	**4' (1.2 m) flexible 4-wire**
Electrical Rating	**5.1 kW at 240 V 3.8 kW at 208 V**
Total Amps	**21**
Shipping Weight	**273 lbs (124 kg)**

INSTALLATION OPTIONS

The Wolf 30" (762) single oven may be installed below a Wolf 30" (762) electric or gas cooktop. Unless you are using cabinets deeper than 24" (610), it is recommended that the electrical supply be placed in the base cabinet to the right of the oven within reach of the conduit. The Wolf 30" (762) single oven may also be installed below a Wolf 36" (914) electric or gas cooktop.

The Wolf 30" (762) single oven may be installed in combination with a Wolf microwave and warming drawer. Refer to page 37 for specifications.

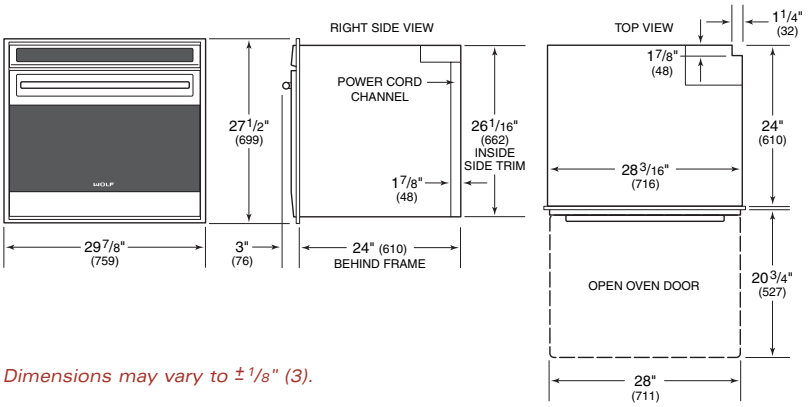
A Wolf 30" (762) single oven may be installed next to another 30" (762) single oven. You must allow for a 2 1/2" (64) space between the oven rough openings. Also, a separate inner wall is required for each oven between openings.

INSTALLATION

Refer to the installation instructions shipped with each Wolf product for detailed specifications.

OVERALL DIMENSIONS

30" (762) Built-In Single Oven

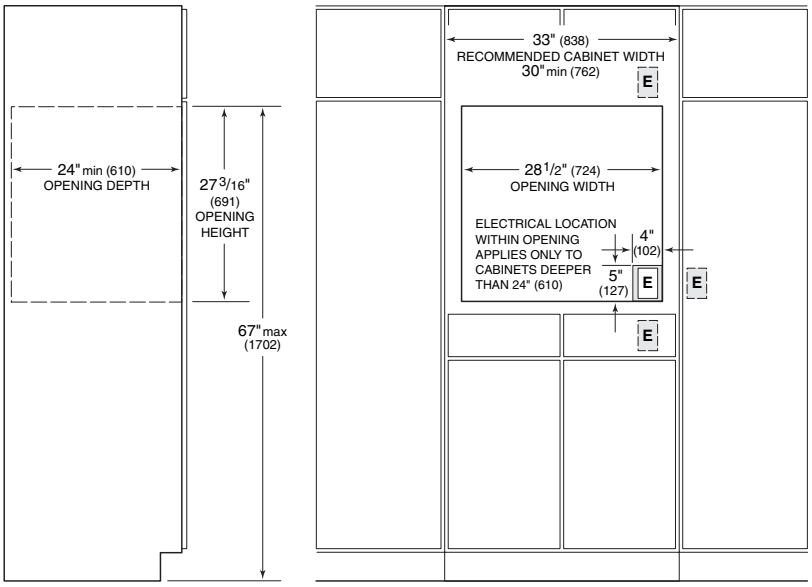


Dimensions may vary to ± 1/8" (3).

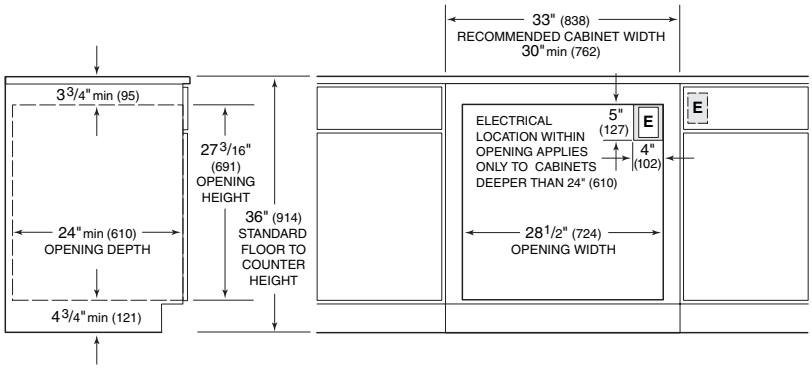
INSTALLATION SPECIFICATIONS

30" (762) Built-In Single Oven

Wall Application



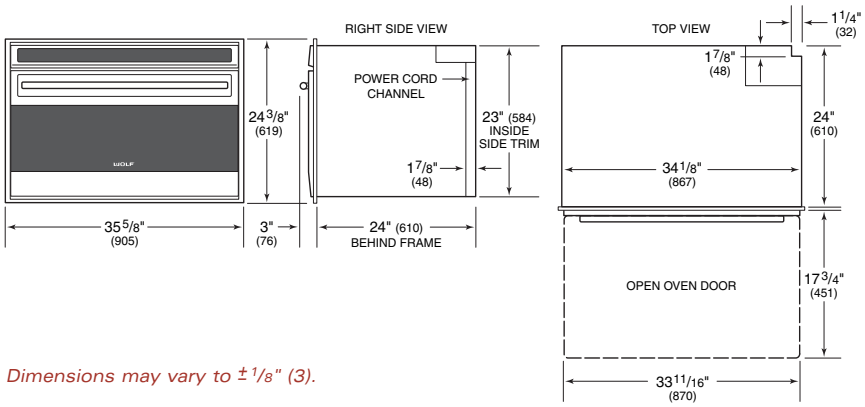
Undercounter Installation



IMPORTANT NOTE: Unless you are using cabinets deeper than 24" (610), it is recommended that the electrical supply be placed in an adjacent cabinet within reach of the conduit. Choose the location shown in the illustrations that best suits your installation.

OVERALL DIMENSIONS

36" (914) Built-In Single Oven

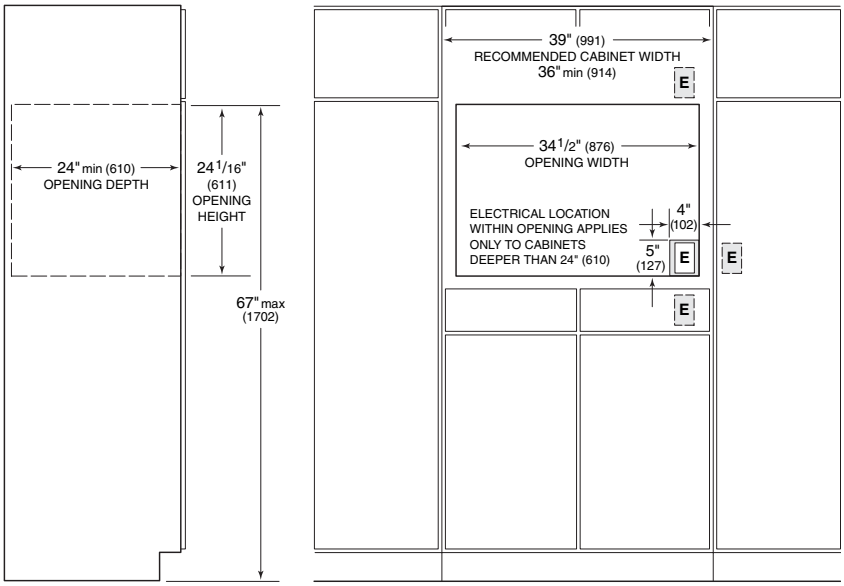


Dimensions may vary to ± 1/8" (3).

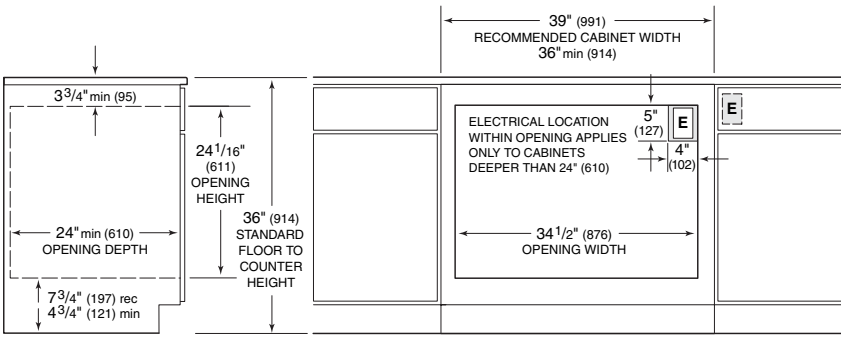
INSTALLATION SPECIFICATIONS

36" (914) Built-In Single Oven

Wall Application



Undercounter Installation



IMPORTANT NOTE: Unless you are using cabinets deeper than 24" (610), it is recommended that the electrical supply be placed in an adjacent cabinet within reach of the conduit. Choose the location shown in the illustrations that best suits your installation.

SPECIFICATIONS

36" (914) Built-In Single Oven

Overall Width	**35 5/8" (905)**
Overall Height	**24 3/8" (619)**
Overall Depth	**24" (610)**
Door Clearance	**17 3/4" (451)**
Oven Interior Capacity	
Overall	**4.4 cu ft (125 L)**
Usable	**3.4 cu ft (96 L)**
Interior Dimensions (W x H x D)	**26 1/2" x 13 1/4" x 16 3/8" (673 x 337 x 416)**
Rec Cabinet Width	**39" (991)**
Min Cabinet Width	**36" (914)**
Min Cabinet Depth	**24" (610)**
Min Base Support	**250 lbs (113 kg)**
Opening Width	**34 1/2" (876)**
Opening Height	**24 1/16" (611)**
Electrical Supply	**240/208 V AC, 60 Hz 30 amp dedicated circuit**
Conduit	**3' (.9 m) flexible 4-wire**
Electrical Rating	**5.1 kW at 240 V 3.8 kW at 208 V**
Total Amps	**21**
Shipping Weight	**288 lbs (131 kg)**

INSTALLATION OPTIONS

The Wolf 36" (914) single oven may be installed below a Wolf 36" (914) electric or gas cooktop. Unless you are using cabinets deeper than 24" (610), it is recommended that the electrical supply be placed in the base cabinet to the right of the oven within reach of the conduit. The 36" (914) single oven may also be installed below a Wolf 30" (762) framed electric cooktop, but not below a 30" (762) unframed electric cooktop or 30" (762) gas cooktop. When a 36" (914) oven is installed below a cooktop, it is recommended that the rough opening for the oven be 7 3/4" (197) from the floor to ease the use of the oven door.

The Wolf 36" (914) single oven may be installed above or below a Wolf warming drawer with integrated drawer front. This installation may also include a convection microwave with 36" (914) trim. Refer to page 37 for specifications.

A Wolf 36" (914) single oven may be installed directly above another 36" (914) oven. You must allow enough space between the oven rough openings to accommodate a base support for the top oven. Each base cabinet support must be able to support 250 lbs (113 kg).

A Wolf 36" (914) single oven may be installed next to another 36" (914) oven. You must allow for a 2 1/2" (64) space between the oven rough openings. Also, a separate inner wall is required for each oven between openings.

Dimensions in parentheses are in millimeters unless otherwise specified.

SPECIFICATIONS

30" (762) Built-In Double Oven

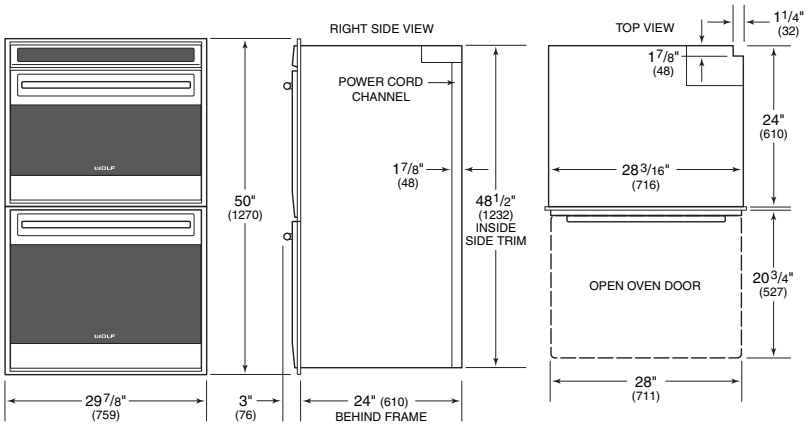
Overall Width	**29 7/8" (759)**
Overall Height	**50" (1270)**
Overall Depth	**24" (610)**
Door Clearance	**20 3/4" (527)**
Oven Interior Capacity	
Overall (per oven)	**4.5 cu ft (127 L)**
Usable (per oven)	**3.4 cu ft (96 L)**
Interior Dimensions (W x H x D)	**21 1/2" x 16 1/2" x 16 3/8" (546 x 419 x 416) each**
Rec Cabinet Width	**33" (838)**
Min Cabinet Width	**30" (762)**
Min Cabinet Depth	**24" (610)**
Min Base Support	**400 lbs (181 kg)**
Opening Width	**28 1/2" (724)**
Opening Height	**49 5/8" (1260)**
Electrical Supply	**240/208 V AC, 60 Hz 50 amp dedicated circuit**
Conduit	**5' (1.5 m) flexible 4-wire**
Electrical Rating	**8.9 kW at 240 V 6.7 kW at 208 V**
Total Amps	**37**
Shipping Weight	**466 lbs (211 kg)**

INSTALLATION

Refer to the installation instructions shipped with each Wolf product for detailed specifications.

OVERALL DIMENSIONS

30" (762) Built-In Double Oven

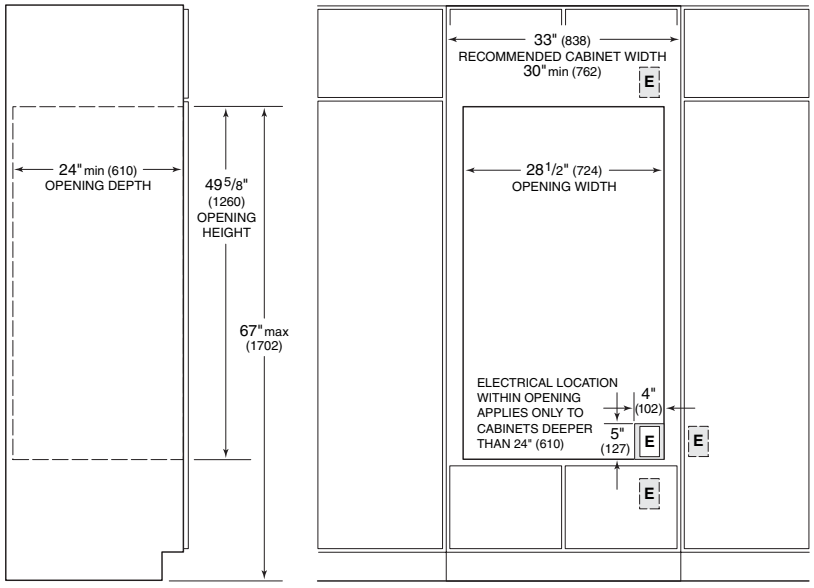


Dimensions may vary to ± 1/8" (3).

INSTALLATION SPECIFICATIONS

30" (762) Built-In Double Oven

Wall Application



IMPORTANT NOTE: Unless you are using cabinets deeper than 24" (610), it is recommended that the electrical supply be placed in an adjacent cabinet within reach of the conduit. Choose the location shown in the illustrations that best suits your installation.

WOLF FRAMED ELECTRIC COOKTOPS

Behind the sophisticated, minimalist exterior, beneath that perfectly smooth, subtly patterned glass that cleverly reduces scratches, there is a high-performance cooking tool.

The black ceramic glass top is beautifully complemented by the classic stainless steel trim finish, and for the 30" (762) and 36" (914) cooktops, you can choose the premium finishes of platinum or carbon stainless steel. The 15" (381) cooktop is available only in the classic stainless steel finish.

Multiple cooking elements with different zones allow your customer a variety of different applications. The 36" (914) cooktop features a 12" (305) diameter triple heating element—concentric rings that give you exceptional control of temperature for pans and pots of every size.

All of the heating elements offer True Simmer, and with each cooktop there is one element that enables you to set a temperature for melting.

FEATURES

Classic, platinum and carbon stainless steel trim finishes—Model CT15E in classic stainless only

Easy-to-clean black ceramic glass surface is resistant to scratching, staining, impact and heat—translucent surface allows you to see the glow of hot elements

Illuminated electronic touch controls with graduated control lighting

True Simmer setting on all elements

Melt setting on one element

Hot surface indicators on all elements

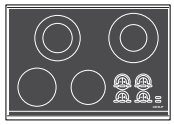
High frequency pulsation elements improve cooking performance and control

Temperature limiter to ensure that safe operating temperature of ceramic glass is never exceeded

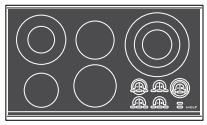
Child safety lock key and universal off

CSA certified for US and Canada

Model CT15E
15" (381) Framed
Electric Cooktop



Model CT30E
30" (762) Framed
Electric Cooktop

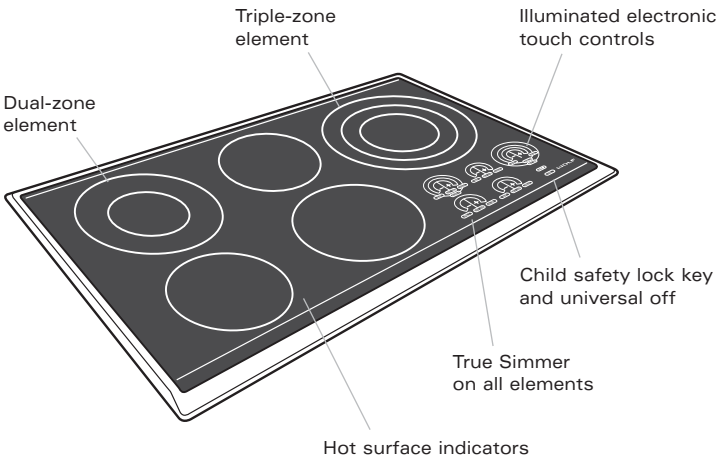


Model CT36E
36" (914) Framed
Electric Cooktop

This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

FRAMED ELECTRIC COOKTOP FEATURES

Model CT36E shown



MODEL OPTIONS

Framed Electric Cooktops

15" (381) Framed Electric Cooktop

Classic Trim	**CT15E/S**

30" (762) Framed Electric Cooktop

Classic Trim	**CT30E/S**
Platinum Trim	**CT30E/P**
Carbon Trim	**CT30E/B**

36" (914) Framed Electric Cooktop

Classic Trim	**CT36E/S**
Platinum Trim	**CT36E/P**
Carbon Trim	**CT36E/B**

Stainless steel trim finishes.

WOLF WARRANTY

Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

Dimensions in parentheses are in millimeters unless otherwise specified.

PLANNING INFORMATION

From a planning perspective, your selection process is made easier by the three different sizes you have to choose from. The 30" (762) and 36" (914) framed electric cooktops are available in three trim finishes—classic, platinum and carbon stainless steel. The 15" (381) cooktop is available with classic stainless steel trim only.

For ease of installation, Wolf recommends using 33" (838) cabinets with the 30" (762) cooktop and 39" (991) cabinets with the 36" (914) cooktop.

Specifications on the following pages provide overall dimensions, countertop cut-out dimensions and installation specifics for the three different sized cooktops. We have minimized the information contained in the illustrations, concentrating on the critical information you must plan into your installation.

A Wolf single built-in oven may be installed below these cooktops. Wolf framed electric cooktops are designed and agency approved for installation with Wolf built-in ovens only. Also, be aware of the depth of the cooktop when planning for this installation.

Multiple cooktops and/or integrated modules can be installed side by side. Refer to the countertop cut-out dimensions on page 23 when planning for this installation.

These cooktops can accommodate a Wolf downdraft system, a cooktop or Pro ventilation hood. When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to the countertop. Refer to pages 66–90 for ventilation specifications.

ELECTRICAL REQUIREMENTS

The electrical requirements vary with the size of the framed electric cooktop. Refer to the specifications on the following pages for the three different cooktop sizes. Locate electrical supply within the shaded area shown in the Installation Specifications illustration for your model.

IMPORTANT NOTE: When an oven is installed below the cooktop, unless you are using cabinets deeper than 24" (610), it is recommended that the electrical supply be placed in the base cabinet to the right of the oven. Refer to pages 6–7 for additional specifications for built-in ovens.

You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.

⚠ WARNING

These cooktops are intended for indoor use.

ACCESSORIES

Optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

INSTALLATION

Refer to the installation instructions shipped with each Wolf product for detailed specifications.

ACCESSORIES
Contact your Wolf Dealer

Filler strip

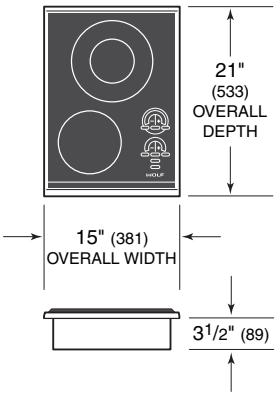
Bracket supports for installation of two integrated modules with downdraft (Model CT15E)*

This appliance must be installed in accordance with National Electrical Code regulations, as well as all state, municipal and local codes. The correct voltage, frequency and amperage must be supplied to the appliance from a dedicated, grounded circuit that is protected by a properly sized circuit breaker or time delay fuse. The proper voltage, frequency and amperage ratings are listed on the model/serial rating plate.

**Accessory not available for every model.*

OVERALL DIMENSIONS

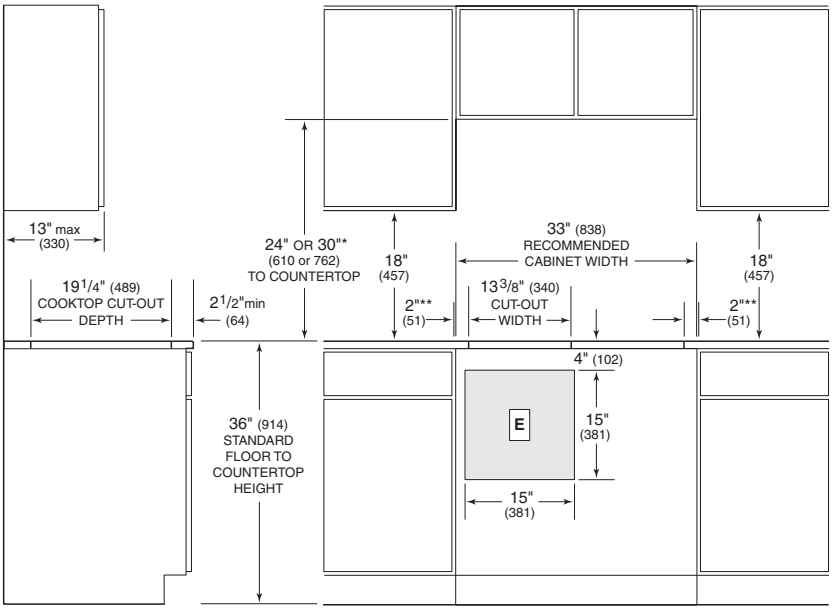
15" (381) Framed Electric Cooktop



Dimensions may vary to ± 1/8" (3).

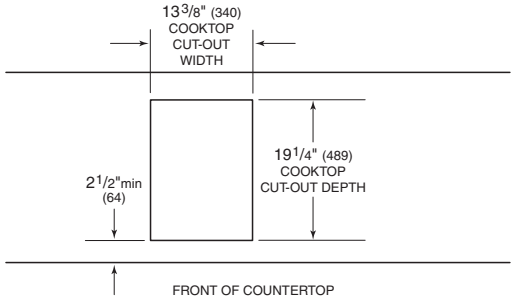
INSTALLATION SPECIFICATIONS

15" (381) Framed Electric Cooktop



*NOTE: Application shown allows for installation of two 15" (381) modules side-by-side with 33" (838) recommended cabinet width. 18" (457) recommended cabinet width for installation of single 15" (381) module. *Minimum 24" (610) from protected cabinet or 30" (762) from unprotected cabinet to countertop. **Minimum clearance from side edge of cooktop cut-out to combustible surface up to 18" (457) above countertop.*

Countertop Cut-Out Dimensions



Dimensions in parentheses are in millimeters unless otherwise specified.

SPECIFICATIONS

15" (381) Framed Electric Cooktop

Overall Width	**15" (381)**
Overall Height	**3 1/2" (89)**
Overall Depth	**21" (533)**
Heating Elements	**Two**
Temperature Zones	**Three**
Max Element Power (dual)	**750 W / 2200 W**
Max Element Power (single)	**1200 W**
Cabinet Depth	**22 3/4" (578) min**
Height Clearance	**4" (102) min**
Cut-Out Width*	**13 3/8" (340)**
Cut-Out Depth	**19 1/4" (489)**
Electrical Supply	**240/208 V AC, 60 Hz 15 amp dedicated circuit**
Conduit	**4' (1.2 m) flexible 3-wire**
Electrical Rating	**3.4 kW at 240 V 2.6 kW at 208 V**
Shipping Weight	**30 lbs (14 kg)**

**If the 15" (381) cooktop is to be used with any combination of additional cooktop units or modules with a filler strip, the cut-out width increases to 14" (356).*

The outer diameter of the heating elements are 9" (229) and 6 1/2" (165).

SPECIFICATIONS

30" (762) Framed Electric Cooktop

Overall Width	**30" (762)**
Overall Height	**3 1/2" (89)**
Overall Depth	**21" (533)**
Heating Elements	**Four**
Temperature Zones	**Six**
Max Element Power (two dual)	**750 W / 2200 W and 950 W / 1900 W**
Max Element Power (two single)	**1200 W and 1500 W**
Cabinet Width	**33" (838) rec**
Cabinet Depth	**22 3/4" (578) min**
Height Clearance	**4" (102) min**
Cut-Out Width*	**28 3/8" (721)**
Cut-Out Depth	**19 1/4" (489)**
Electrical Supply	**240 V AC / 60 Hz / 40 amp 208 V AC / 60 Hz / 30 amp**
Conduit	**4' (1.2 m) flexible 3-wire**
Electrical Rating	**6.8 kW at 240 V 5.2 kW at 208 V**
Shipping Weight	**45 lbs (20 kg)**

**If the 30" (762) cooktop is to be used with any combination of additional cooktop units or modules with a filler strip, the cut-out width increases to 29" (737).*

The outer diameter of the heating elements are 9" (229), 8 1/2" (216), 7" (179) and 6 1/2" (165).

INSTALLATION OPTIONS

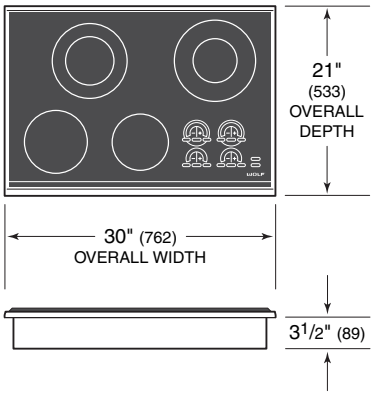
A Wolf 30" (762) single oven may be installed below the Wolf 30" (762) framed electric cooktop. For this installation, unless you are using cabinets deeper than 24" (610), it is recommended that the electrical supply be placed in the base cabinet to the right of the oven. A Wolf 36" (914) single oven may also be installed below the Wolf 30" (762) framed electric cooktop. Refer to pages 6 and 7 for additional specifications.

INSTALLATION

Refer to the installation instructions shipped with each Wolf product for detailed specifications.

OVERALL DIMENSIONS

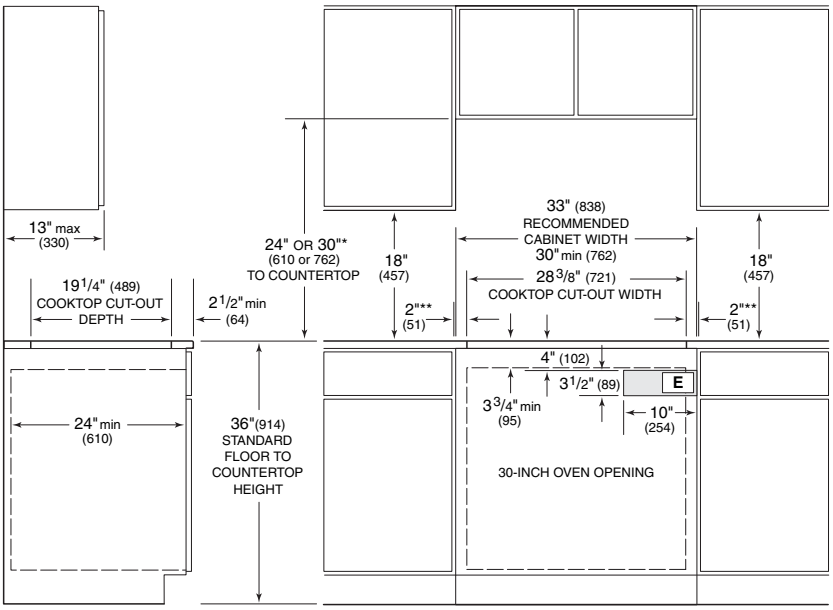
30" (762) Framed Electric Cooktop



Dimensions may vary to ± 1/8" (3).

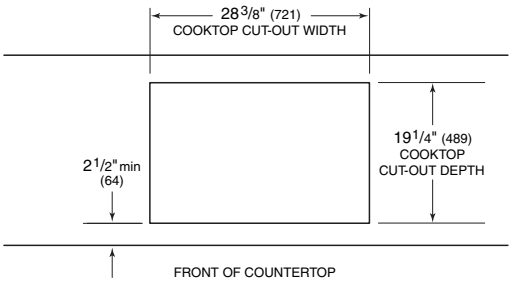
INSTALLATION SPECIFICATIONS

30" (762) Framed Electric Cooktop



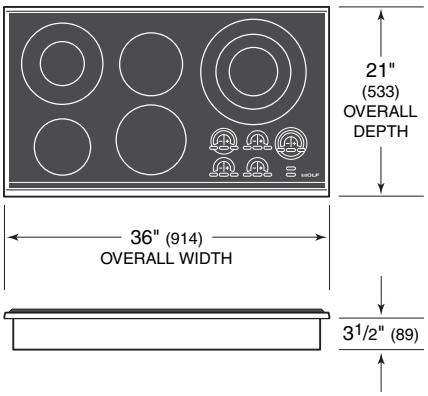
**Minimum 24" (610) from protected cabinet or 30" (762) from unprotected cabinet to countertop.*
***Minimum clearance from side edge of cooktop cut-out to combustible surface up to 18" (457) above countertop.*

Countertop Cut-Out Dimensions



OVERALL DIMENSIONS

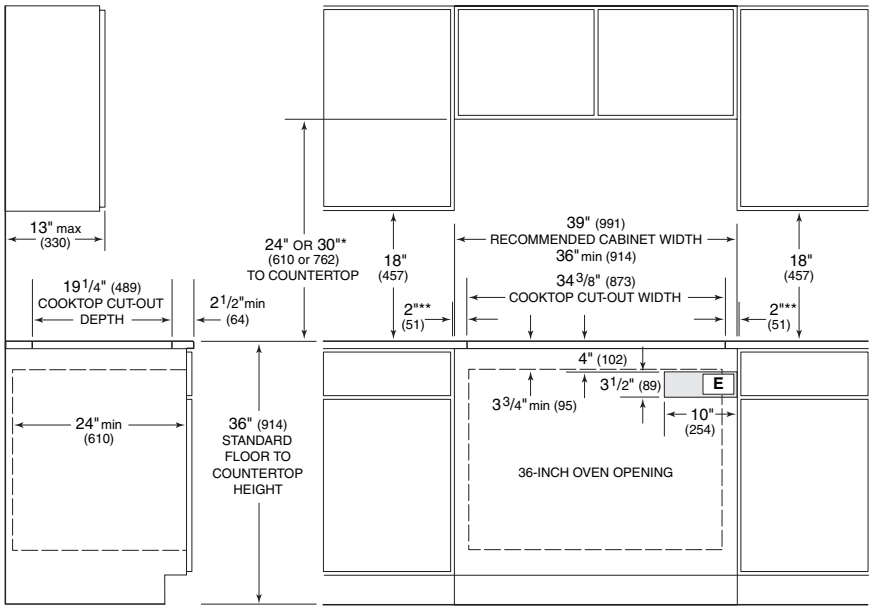
36" (914) Framed Electric Cooktop



Dimensions may vary to ± 1/8" (3).

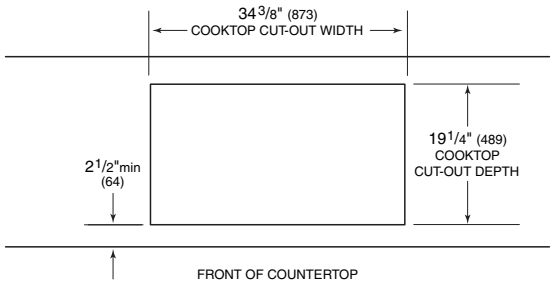
INSTALLATION SPECIFICATIONS

36" (914) Framed Electric Cooktop



*Minimum 24" (610) from protected cabinet or 30" (762) from unprotected cabinet to countertop.
**Minimum clearance from side edge of cooktop cut-out to combustible surface up to 18" (457) above countertop.

Countertop Cut-Out Dimensions



Dimensions in parentheses are in millimeters unless otherwise specified.

SPECIFICATIONS

36" (914) Framed Electric Cooktop

Overall Width	**36" (914)**
Overall Height	**3 1/2" (89)**
Overall Depth	**21" (533)**
Heating Elements	**Five**
Temperature Zones	**Eight**
Max Element Power (triple)	**1050 W / 2200 W / 2700 W**
Max Element Power (dual)	**750 W / 2200 W**
Max Element Power (three single)	**1200 W, 1500 W and 1800 W**
Cabinet Width	**39" (991) rec**
Cabinet Depth	**22 3/4" (578) min**
Height Clearance	**4" (102) min**
Cut-Out Width*	**34 3/8" (873)**
Cut-Out Depth	**19 1/4" (489)**
Electrical Supply	**240 V AC / 60 Hz / 50 amp** **208 V AC / 60 Hz / 40 amp**
Conduit	**4' (1.2 m) flexible 3-wire**
Electrical Rating	**9.4 kW at 240 V** **7.1 kW at 208 V**
Shipping Weight	**60 lbs (27 kg)**

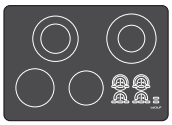
**If the 36" (914) cooktop is to be used with any combination of additional cooktop units or modules with a filler strip, the cut-out width increases to 35" (889).*

The outer diameter of the heating elements are 11 7/8" (302), 9 1/8" (232), 7 7/8" (200), 7 1/8" (181) and 6 1/2" (165).

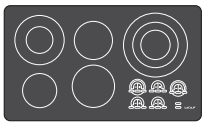
INSTALLATION OPTIONS

A Wolf 36" (914) single oven may be installed below the Wolf 36" (914) framed electric cooktop. For this installation, unless you are using cabinets deeper than 24" (610), it is recommended that the electrical supply be placed in the base cabinet to the right of the oven. A Wolf 30" (762) single oven may also be installed below the Wolf 36" (914) framed electric cooktop. Refer to pages 6 and 7 for additional specifications.

When a 36" (914) oven is installed below a cooktop, it is recommended that the rough opening for the oven be 7 3/4" (197) from the floor to ease the use of the oven door.



Model CT30EU
30" (762) Unframed
Electric Cooktop



Model CT36EU
36" (914) Unframed
Electric Cooktop

WOLF UNFRAMED ELECTRIC COOKTOPS

Behind the sophisticated, minimalist exterior, beneath that perfectly smooth, subtly patterned glass that cleverly reduces scratches, there is a high-performance cooking tool.

There's no stainless steel trim, just the sophisticated black ceramic glass top, with subtly patterned design. The 30" (762) and 36" (914) unframed electric cooktops can be mounted flush with the top of the countertop or as a frameless installation sitting on top of the countertop surface.

Multiple cooking elements with different zones allow your customer a variety of different applications. The 36" (914) cooktop features a 12" (305) diameter triple heating element—concentric rings that give you exceptional control of temperature for pans and pots of every size.

All of the heating elements offer True Simmer, and with each cooktop there is one element that enables you to set a temperature for melting.

⚠ CAUTION

Flush mount installations are intended for granite, solid surface or stone countertop surfaces only. Failure to use high heat resistant surface will result in countertop damage if hot cooking utensils are accidentally moved off the cooking surface.

FEATURES

Can be mounted flush with top of countertop or as a frameless installation sitting on top of the countertop surface

Easy-to-clean black ceramic glass surface is resistant to scratching, staining, impact and heat—translucent surface allows you to see the glow of hot elements

Illuminated electronic touch controls with graduated control lighting

True Simmer setting on all elements

Melt setting on one element

Hot surface indicators on all elements

High frequency pulsation elements improve cooking performance and control

Temperature limiter to ensure that safe operating temperature of ceramic glass is never exceeded

Child safety lock key and universal off

CSA certified for US and Canada

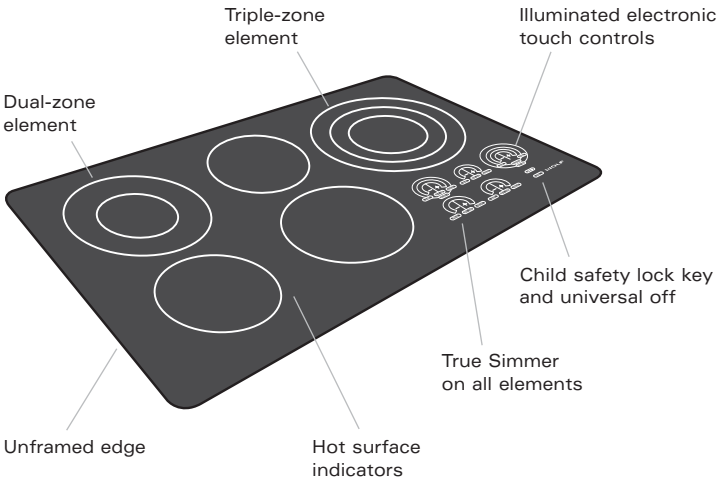
This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

WOLF
WARRANTY

Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

UNFRAMED ELECTRIC COOKTOP FEATURES

Model CT36EU shown



MODEL OPTIONS

Unframed Electric Cooktops

30" (762)	**CT30EU**
36" (914)	**CT36EU**

PLANNING INFORMATION

Wolf recommends using 33" (838) cabinets with the 30" (762) cooktop and 39" (991) cabinets with the 36" (914) cooktop.

The Wolf 30" (762) and 36" (914) unframed electric cooktops can be mounted flush with the top of the countertop or as a frameless installation sitting on top of the countertop surface. There's no stainless steel trim, just the black ceramic glass surface. In either installation the cooktop cut-out dimensions are the same. If it is to be mounted flush with the countertop, you will need to provide a recessed area surrounding the cooktop cut-out.

IMPORTANT NOTE: If the cooktop is to be mounted flush with the countertop, fabrication of the recessed area must take place before the final countertop installation. A template of the countertop cut-out will be provided with the cooktop for fabrication purposes.

Specifications on the following pages provide overall dimensions, countertop cut-out dimensions and installation specifics for the two different sized cooktops. We have minimized the information contained in the illustrations, concentrating on the critical information you must plan into your installation.

A Wolf single built-in oven may be installed below these cooktops. Wolf unframed electric cooktops are designed and agency approved for installation with Wolf built-in ovens only. Also, be aware of the depth of the cooktop when planning for this installation.

A Wolf cooktop or Pro ventilation hood is recommended with these cooktops. When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to the countertop. Refer to pages 66–86 for ventilation specifications.

IMPORTANT NOTE: A Wolf downdraft ventilation system cannot be used with the unframed electric cooktops.

IMPORTANT NOTE: Unframed electric cooktops are not designed to be installed in combination with other cooktops or modules.

ELECTRICAL REQUIREMENTS

The electrical requirements vary with the size of the unframed electric cooktop. Refer to the specifications on the following pages for the two different cooktop sizes. Locate electrical supply within the shaded area shown in the Installation Specifications illustration for your model.

IMPORTANT NOTE: When an oven is installed below the cooktop, unless you are using cabinets deeper than 24" (610), it is recommended that the electrical supply be placed in the base cabinet to the right of the oven. Refer to pages 6–7 for additional specifications for built-in ovens.

You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.

⚠ WARNING

These cooktops are intended for indoor use.

ACCESSORIES

Optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

INSTALLATION

Refer to the installation instructions shipped with each Wolf product for detailed specifications.

This appliance must be installed in accordance with National Electrical Code regulations, as well as all state, municipal and local codes. The correct voltage, frequency and amperage must be supplied to the appliance from a dedicated, grounded circuit that is protected by a properly sized circuit breaker or time delay fuse. The proper voltage, frequency and amperage ratings are listed on the model/serial rating plate.

Dimensions in parentheses are in millimeters unless otherwise specified.

SPECIFICATIONS

30" (762) Unframed Electric Cooktop

Overall Width	**30" (762)**
Overall Height	**4" (102)**
Overall Depth	**21" (533)**
Heating Elements	**Four**
Temperature Zones	**Six**
Max Element Power (two dual)	**750 W / 2200 W and 950 W / 1900 W**
Max Element Power (two single)	**1200 W and 1500 W**
Cabinet Width	**33" (838) rec**
Cabinet Depth	**22 3/4" (578) min**
Height Clearance	**4" (102) min**
Cut-Out Width	**28 3/8" (721)**
Cut-Out Depth	**19 3/8" (492)**
Electrical Supply	**240 V AC / 60 Hz / 40 amp 208 V AC / 60 Hz / 30 amp**
Conduit	**4' (1.2 m) flexible 3-wire**
Electrical Rating	**6.8 kW at 240 V 5.2 kW at 208 V**
Shipping Weight	**45 lbs (20 kg)**

INSTALLATION OPTIONS

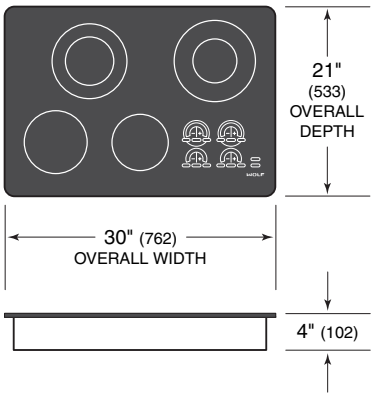
The Wolf 30" (762) unframed electric cooktop can be mounted flush with the top of the countertop or as a frameless installation sitting on top of the countertop surface. In either installation the cooktop cut-out dimensions are the same. If mounted flush with the countertop, a recessed area surrounding the cooktop cut-out is required.

IMPORTANT NOTE: Flush mount installations are intended for granite, solid surface or stone countertop surfaces only. If the cooktop is to be mounted flush with the countertop, fabrication of the recessed area must take place before the final countertop installation. A template of the countertop cut-out will be provided with the cooktop for fabrication purposes.

A Wolf 30" (762) single oven may be installed below the 30" (762) unframed electric cooktop. For this installation, unless you are using cabinets deeper than 24" (610), it is recommended that the electrical supply be placed in the base cabinet to the right of the oven. Refer to page 6 for additional specifications.

OVERALL DIMENSIONS

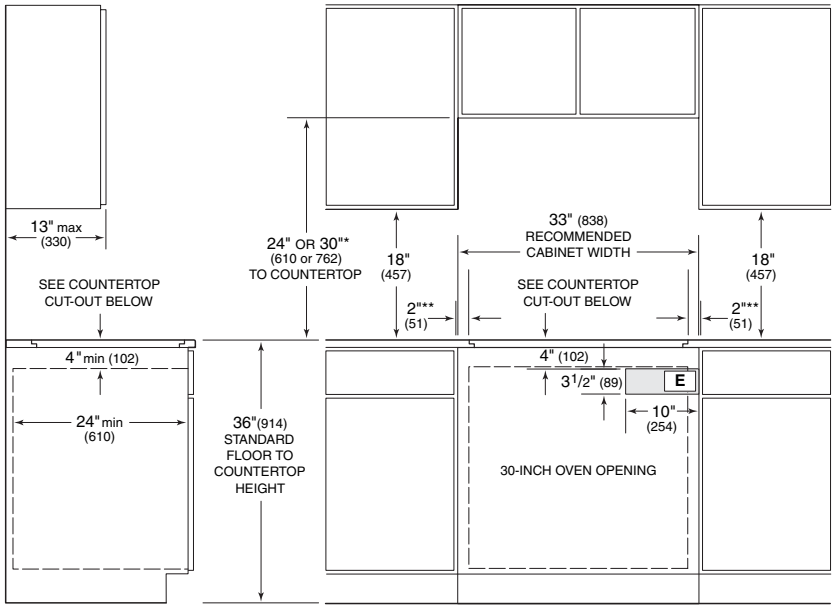
30" (762) Unframed Electric Cooktop



Dimensions may vary to ± 1/8" (3).

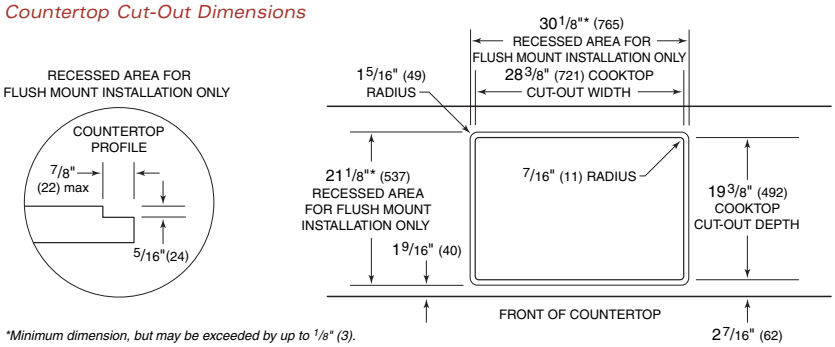
INSTALLATION SPECIFICATIONS

30" (762) Unframed Electric Cooktop



*Minimum 24" (610) from protected cabinet or 30" (762) from unprotected cabinet to countertop.
**Minimum clearance from side edge of cooktop cut-out to combustible surface up to 18" (457) above countertop.

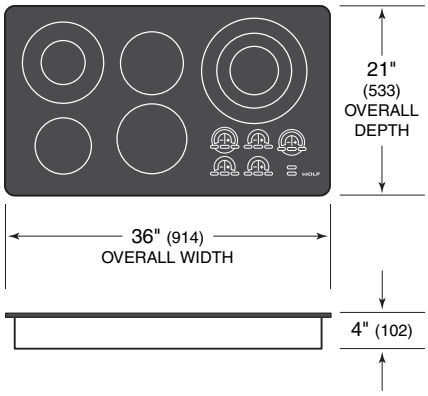
Countertop Cut-Out Dimensions



*Minimum dimension, but may be exceeded by up to 1/8" (3).

OVERALL DIMENSIONS

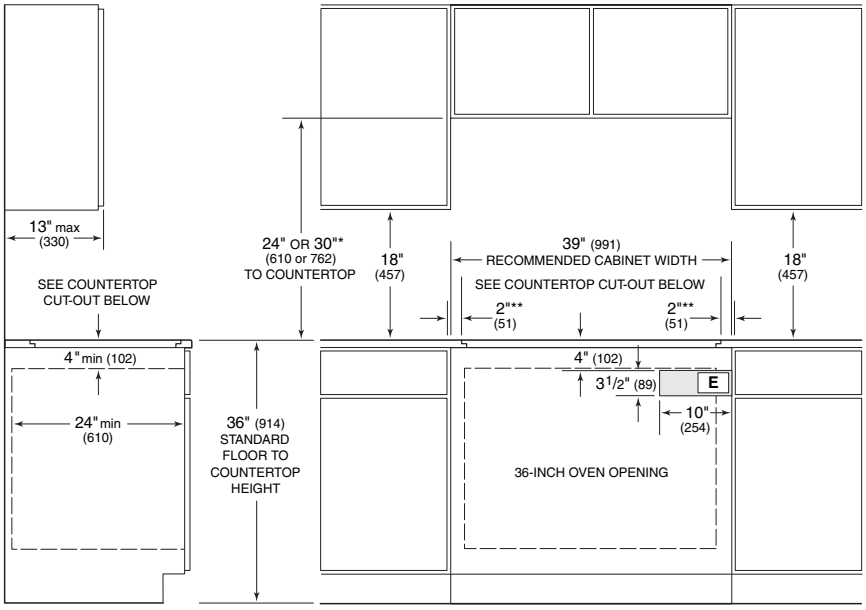
36" (914) Unframed Electric Cooktop



Dimensions may vary to ± 1/8" (3).

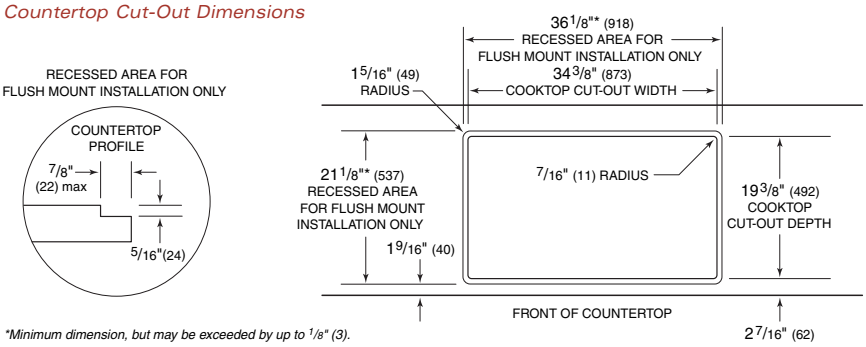
INSTALLATION SPECIFICATIONS

36" (914) Unframed Electric Cooktop



**Minimum 24" (610) from protected cabinet or 30" (762) from unprotected cabinet to countertop.*
***Minimum clearance from side edge of cooktop cut-out to combustible surface up to 18" (457) above countertop.*

Countertop Cut-Out Dimensions



**Minimum dimension, but may be exceeded by up to 1/8" (3).*

Dimensions in parentheses are in millimeters unless otherwise specified.

SPECIFICATIONS

36" (914) Unframed Electric Cooktop

Overall Width	**36" (914)**
Overall Height	**4" (102)**
Overall Depth	**21" (533)**
Heating Elements	**Five**
Temperature Zones	**Eight**
Max Element Power (triple)	**1050 W / 2200 W / 2700 W**
Max Element Power (dual)	**750 W / 2200 W**
Max Element Power (three single)	**1200 W, 1500 W and 1800 W**
Cabinet Width	**39" (991) rec**
Cabinet Depth	**22 3/4" (578) min**
Height Clearance	**4" (102) min**
Cut-Out Width	**34 3/8" (873)**
Cut-Out Depth	**19 3/8" (492)**
Electrical Supply	**240 V AC / 60 Hz / 50 amp** **208 V AC / 60 Hz / 40 amp**
Conduit	**4' (1.2 m) flexible 3-wire**
Electrical Rating	**9.4 kW at 240 V** **7.1 kW at 208 V**
Shipping Weight	**60 lbs (27 kg)**

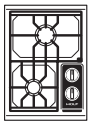
INSTALLATION OPTIONS

The Wolf 36" (914) unframed electric cooktop can be mounted flush with the top of the countertop or as a frameless installation sitting on top of the countertop surface. In either installation the cooktop cut-out dimensions are the same. If mounted flush with the countertop, a recessed area surrounding the cooktop cut-out is required.

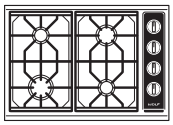
IMPORTANT NOTE: Flush mount installations are intended for granite, solid surface or stone countertop surfaces only. If the cooktop is to be mounted flush with the countertop, fabrication of the recessed area must take place before the final countertop installation. A template of the countertop cut-out will be provided with the cooktop for fabrication purposes.

A Wolf 36" (914) single oven may be installed below the 36" (914) unframed electric cooktop. For this installation, unless you are using cabinets deeper than 24" (610), it is recommended that the electrical supply be placed in the base cabinet to the right of the oven. A Wolf 30" (762) single oven may also be installed below the Wolf 36" (914) unframed electric cooktop. Refer to pages 6 and 7 for additional specifications.

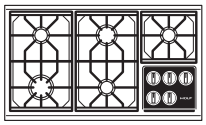
When a 36" (914) oven is installed below a cooktop, it is recommended that the rough opening for the oven be 7 3/4" (197) from the floor to ease the use of the oven door.



Model CT15G
15" (381)
Gas Cooktop



Model CT30G
30" (762)
Gas Cooktop



Model CT36G
36" (914)
Gas Cooktop

WOLF GAS COOKTOPS

New features make cooking a greater pleasure than ever. For instance, at higher settings the dual-stacked burner design uses its upper-level burner for maximum heat transfer. Merely turn down the illuminated knob and the lower-tier burners deliver fine-tuning control and True Simmer. You'll see why we patented this concept when you can have the slightest of flame and enjoy a simmer with no boiling or scorching. This is heat tailored for every cooking vessel you're using—from the largest stockpot to the smallest melting pan.

All gas cooktops are available in the classic stainless steel finish, and for the 30" (762) and 36" (914) cooktops you can choose the premium platinum stainless steel finish. The 15" (381) gas cooktop is available only in the classic stainless steel finish.

A more powerful 15,000 Btu/hr (4.4 kW) burner is standard on the 30" (762) and 36" (914) gas cooktops.

The dual-stacked sealed burners and deep recess of the seamless drawn pan area make clean up of any of those previously unsightly spills a snap.

FEATURES

Available in natural and LP gas

Stainless steel top construction, available in classic and platinum stainless steel finishes—Model CT15G available in classic finish only

Dual-stacked, sealed burners with automatic reignition on all settings

Large 15,000 Btu/hr (4.4 kW) burner with 800 Btu/hr (.2 kW) delivered at simmer—Models CT30G and CT36G only

Medium 12,000 Btu/hr (3.5 kW) burner with 800 Btu/hr (.2 kW) delivered at simmer

Small 9,200 Btu/hr (2.7 kW) burners with 300 Btu/hr (.1 kW) delivered at simmer

Individual spark ignition system

True Simmer setting on all burners

Illuminated control panel with two-tiered control knobs

Low-profile, cast iron continuous burner grates with matte porcelain finish

Seamless drawn burner pan

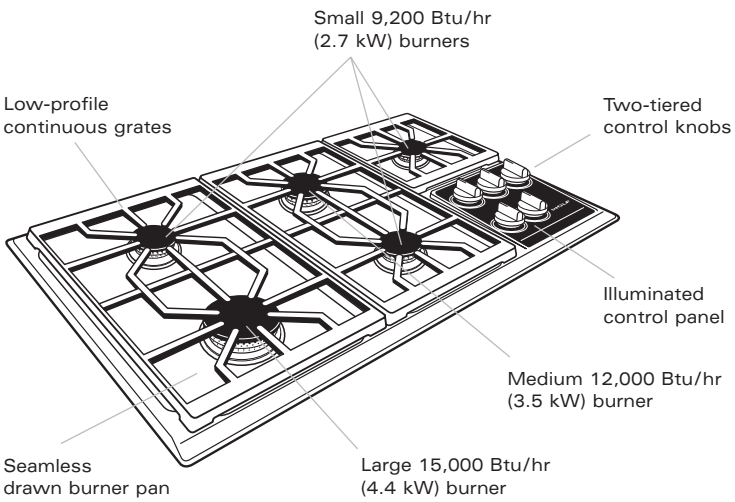
CSA certified for US and Canada

This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

WOLF
WARRANTY

Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

GAS COOKTOP FEATURES
Model CT36G shown



MODEL OPTIONS
Gas Cooktops

15" (381) Gas Cooktop
Classic Stainless **CT15G/S**

30" (762) Gas Cooktop
Classic Stainless **CT30G/S**
Platinum Stainless **CT30G/P**

36" (914) Gas Cooktop
Classic Stainless **CT36G/S**
Platinum Stainless **CT36G/P**

Natural gas models listed; for LP gas add (-LP) to the model number.

PLANNING INFORMATION

Wolf offers three sizes of gas cooktops to choose from to address your clients' needs. The 30" (762) and 36" (914) cooktops are available in classic and platinum stainless steel finish. The 15" (381) cooktop module comes in classic stainless steel only.

Wolf recommends using 33" (838) cabinets with the 30" (762) cooktop and 39" (991) cabinets with the 36" (914) cooktop.

Specifications on the following pages provide overall dimensions, countertop cut-out dimensions and installation specifics for the three different sized cooktops. We have minimized the information contained in the illustrations, concentrating on the critical information you must plan into your installation.

A Wolf single built-in oven may be installed below these cooktops. Wolf gas cooktops are designed and agency approved for installation with Wolf built-in ovens only. Also, be aware of the depth of the cooktop when planning for this installation.

Multiple cooktops and/or integrated modules can be installed side by side. Refer to the countertop cut-out dimensions on page 23 when planning for this installation.

These cooktops can accommodate a Wolf downdraft system, a cooktop or Pro ventilation hood. When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to the countertop. Refer to pages 66–90 for ventilation specifications.

ACCESSORIES

Contact your Wolf Dealer

One-piece wok and single burner grate (Models CT30G and CT36G)*

Filler strip

High altitude conversion kit

Bracket supports for installation of two integrated modules with downdraft (Model CT15G)*

**Accessory not available for every model.*

Dimensions in parentheses are in millimeters unless otherwise specified.

ELECTRICAL | GAS REQUIREMENTS

The electric ignition system is a safe, convenient and reliable manner to provide ignition for the burners. However, you need to make provisions for a separate 120 V AC, 60 Hz power supply. The service should have its own 15 amp circuit breaker, and a grounded 3-prong receptacle should be located within the reach of the 6' (1.8 m) power cord.

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

Wolf gas cooktops are designed to operate on natural gas at 5" (127) WC (water column) pressure or LP gas at 10" (254) WC pressure. The maximum gas supply pressure to the regulator should never exceed 14" (356) WC, .5 psi (3.5 kPa). They are supplied with a 1/2" NPT male gas connection at the right rear corner on the bottom of the cooktop. The male connector exits the unit straight down, and you are supplied with a regulator with two female connectors.

Locate electrical and gas supply within the shaded area shown in the Installation Specifications illustration for your model.

IMPORTANT NOTE: When an oven is installed below the cooktop, unless you are using cabinets deeper than 24" (610), it is recommended that the electrical supply be placed in the base cabinet to the right of the oven. Refer to pages 6–7 for additional specifications for built-in ovens.

When a gas cooktop is installed above cabinets, the gas and electrical placement is not critical. A grounded outlet needs to be placed within 4' (1.2 m) of the right rear of the cooktop.

You must follow all National Electrical Code and gas regulations. In addition, be aware of local codes and ordinances when installing your services.

⚠ WARNING

These cooktops are intended for indoor use.

ACCESSORIES

Optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

HIGH ALTITUDE

Wolf gas cooktops using natural gas function up to an altitude of 8,000' (2438 m) without any adjustment. Natural gas installations from 8,000' (2438 m) to 10,000' (3048 m) need the high altitude conversion kit. LP gas installations will operate up to 10,000' (3048 m) without adjustment.

SPECIFICATIONS

15" (381) Gas Cooktop

Natural Gas	**Model CT15G**
LP Gas	**Model CT15G-LP**
Overall Width	**15" (381)**
Overall Height	**4" (102)**
Overall Depth	**21" (533)**
Burner Rating	**(1) 12,000 Btu/hr (3.5 kW) with 800 Btu/hr (.2 kW) delivered at simmer** **(1) 9,200 Btu/hr (2.7 kW) with 300 Btu/hr (.1 kW) delivered at simmer**
Cabinet Depth	**22 3/4" (578) min**
Height Clearance	**4" (102) min**
Cut-Out Width	**14" (356)**
Cut-Out Depth	**19 1/4" (489)**
Electrical Supply	**120 V AC, 60 Hz 15 amp dedicated circuit**
Power Cord	**6' (1.8 m) 3-prong**
Gas Rating	**21,200 Btu/hr (6.2 kW)**
Shipping Weight	**30 lbs (14 kg)**

Dimensions may vary to ± 1/8" (3).

INSTALLATION OPTIONS

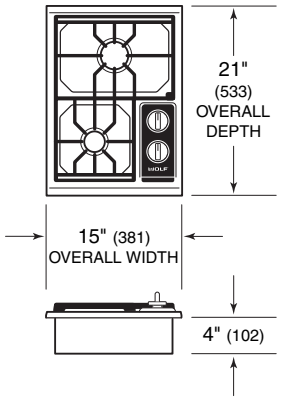
For the 15" (381) gas cooktop, the gas service may be supplied through the floor if the cooktop is not installed above an oven. Refer to the illustration for specifics on placement of gas and electrical.

INSTALLATION

Refer to the installation instructions shipped with each Wolf product for detailed specifications.

OVERALL DIMENSIONS

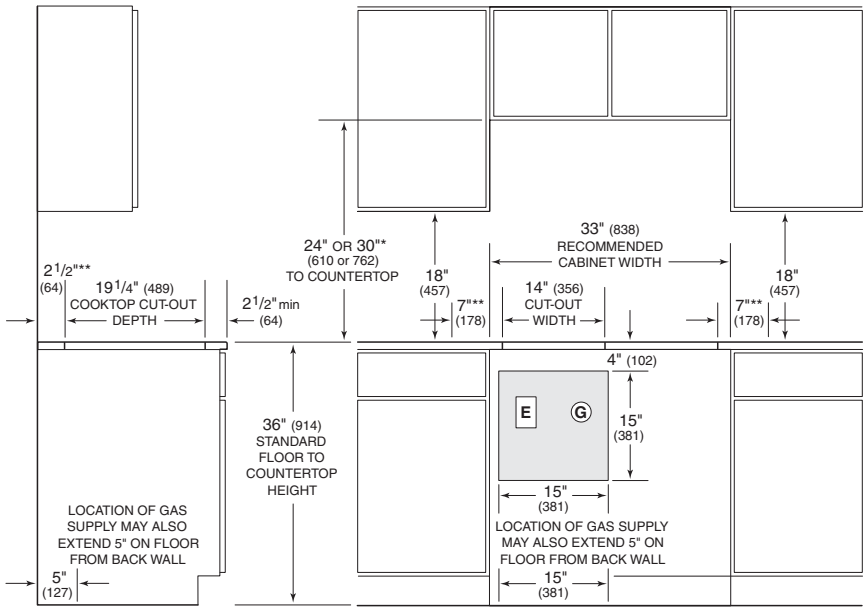
15" (381) Gas Cooktop



Dimensions may vary to ± 1/8" (3).

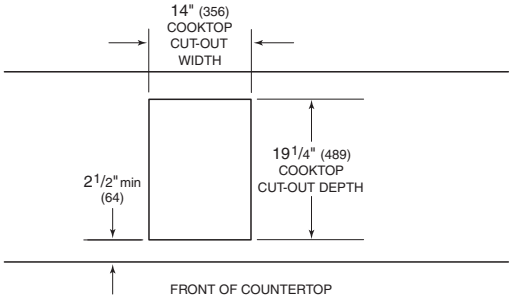
INSTALLATION SPECIFICATIONS

15" (381) Gas Cooktop



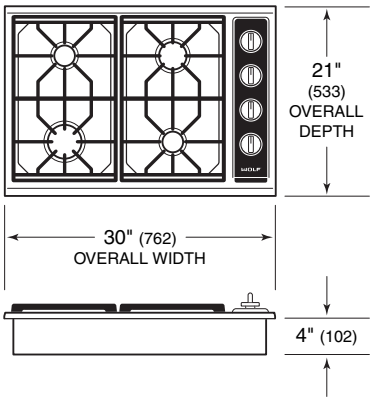
*NOTE: Application shown allows for installation of two 15" (381) modules side-by-side with 33" (838) recommended cabinet width. 18" (457) recommended cabinet width for installation of single 15" (381) module. *Minimum 24" (610) from protected cabinet or 30" (762) from unprotected cabinet to countertop. **Minimum clearance from side and rear edge of cooktop cut-out to combustible surface up to 18" (457) above countertop.*

Countertop Cut-Out Dimensions



OVERALL DIMENSIONS

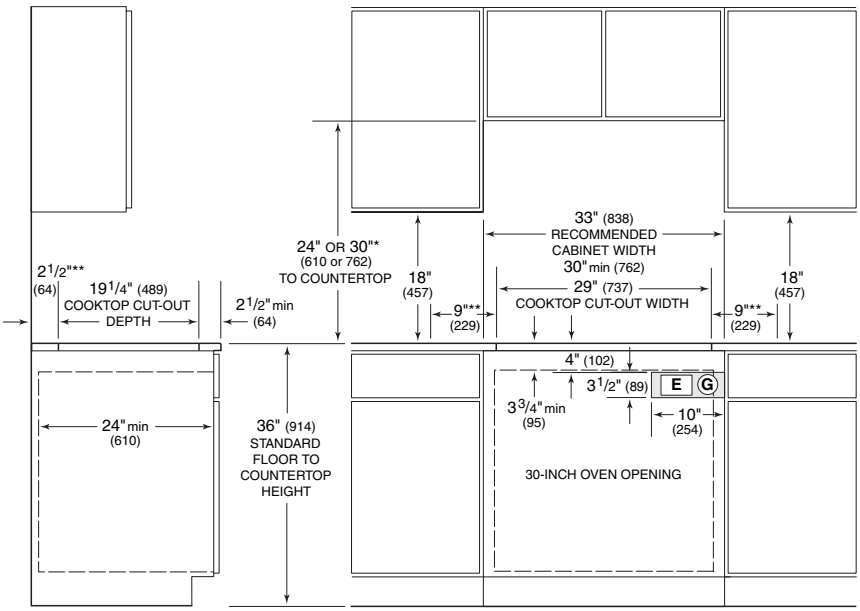
30" (762) Gas Cooktop



Dimensions may vary to ± 1/8" (3).

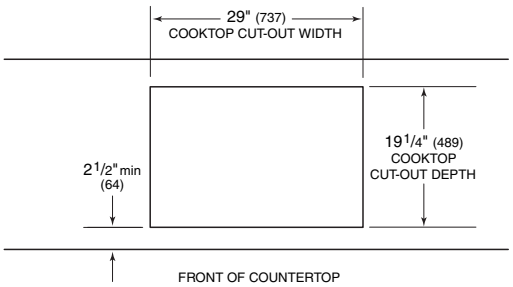
INSTALLATION SPECIFICATIONS

30" (762) Gas Cooktop



**Minimum 24" (610) from protected cabinet or 30" (762) from unprotected cabinet to countertop.*
***Minimum clearance from side and rear edge of cooktop cut-out to combustible surface up to 18" (457) above countertop.*

Countertop Cut-Out Dimensions



Dimensions in parentheses are in millimeters unless otherwise specified.

SPECIFICATIONS

30" (762) Gas Cooktop

Natural Gas	**Model CT30G**
LP Gas	**Model CT30G-LP**
Overall Width	**30" (762)**
Overall Height	**4" (102)**
Overall Depth	**21" (533)**
Burner Rating	**(1) 15,000 Btu/hr (4.4 kW) with 800 Btu/hr (.2 kW) delivered at simmer** **(1) 12,000 Btu/hr (3.5 kW) with 800 Btu/hr (.2 kW) delivered at simmer** **(2) 9,200 Btu/hr (2.7 kW) with 300 Btu/hr (.1 kW) delivered at simmer**
Cabinet Width	**33" (838) rec**
Cabinet Depth	**22 3/4" (578) min**
Height Clearance	**4" (102) min**
Cut-Out Width	**29" (737)**
Cut-Out Depth	**19 1/4" (489)**
Electrical Supply	**120 V AC, 60 Hz 15 amp dedicated circuit**
Power Cord	**6' (1.8 m) 3-prong**
Gas Rating	**45,400 Btu/hr (13.3 kW)**
Shipping Weight	**50 lbs (23 kg)**

Dimensions may vary to ± 1/8" (3).

INSTALLATION OPTIONS

A Wolf 30" (762) single oven may be installed below the Wolf 30" (762) gas cooktop. For this installation, unless you are using cabinets deeper than 24" (610), it is recommended that the electrical and gas supply be placed in the base cabinet to the right of the oven. Refer to page 6 for additional specifications.

SPECIFICATIONS

36" (914) Gas Cooktop

Natural Gas	**Model CT36G**
LP Gas	**Model CT36G-LP**
Overall Width	**36" (914)**
Overall Height	**4" (102)**
Overall Depth	**21" (533)**
Burner Rating	**(1) 15,000 Btu/hr (4.4 kW) with 800 Btu/hr (.2 kW) delivered at simmer** **(1) 12,000 Btu/hr (3.5 kW) with 800 Btu/hr (.2 kW) delivered at simmer** **(3) 9,200 Btu/hr (2.7 kW) with 300 Btu/hr (.1 kW) delivered at simmer**
Cabinet Width	**39" (991) rec**
Cabinet Depth	**22 3/4" (578) min**
Height Clearance	**4" (102) min**
Cut-Out Width	**35" (889)**
Cut-Out Depth	**19 1/4" (489)**
Electrical Supply	**120 V AC, 60 Hz 15 amp dedicated circuit**
Power Cord	**6' (1.8 m) 3-prong**
Gas Rating	**54,600 Btu/hr (16.0 kW)**
Shipping Weight	**67 lbs (30 kg)**

INSTALLATION OPTIONS

A Wolf 36" (914) single oven may be installed below the Wolf 36" (914) gas cooktop. For this installation, unless you are using cabinets deeper than 24" (610), it is recommended that the electrical and gas supply be placed in the base cabinet to the right of the oven. A Wolf 30" (762) single oven may also be installed below the Wolf 36" (914) gas cooktop. Refer to pages 6 and 7 for additional specifications.

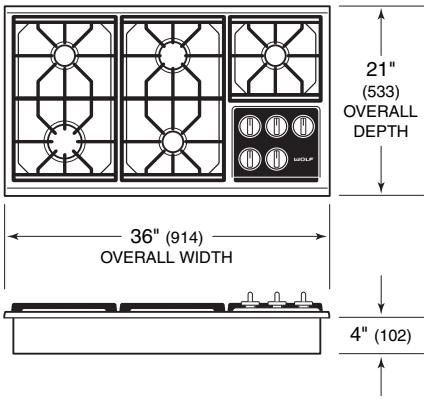
When a 36" (914) oven is installed below a cooktop, it is recommended that the rough opening for the oven be 7 3/4" (197) from the floor to ease the use of the oven door.

INSTALLATION

Refer to the installation instructions shipped with each Wolf product for detailed specifications.

OVERALL DIMENSIONS

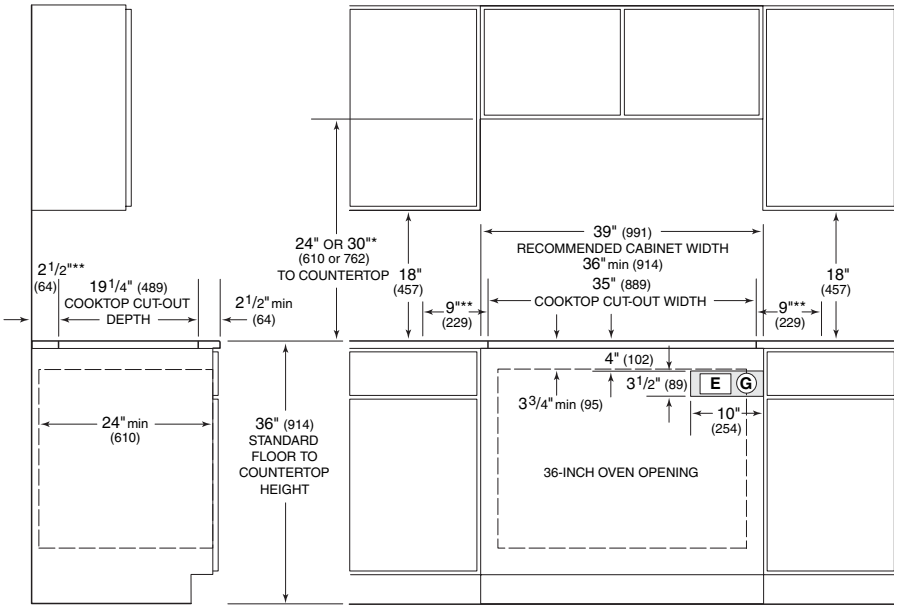
36" (914) Gas Cooktop



Dimensions may vary to ± 1/8" (3).

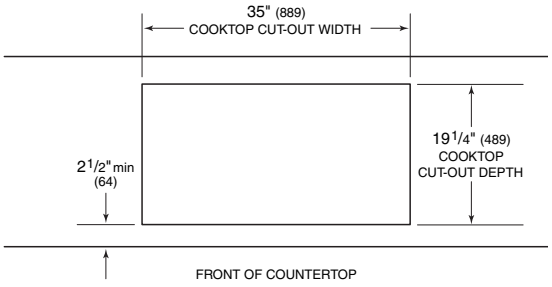
INSTALLATION SPECIFICATIONS

36" (914) Gas Cooktop



*Minimum 24" (610) from protected cabinet or 30" (762) from unprotected cabinet to countertop.
**Minimum clearance from side and rear edge of cooktop cut-out to combustible surface up to 18" (457) above countertop.

Countertop Cut-Out Dimensions



WOLF INTEGRATED MODULES

With Wolf's integrated modules, you have the ultimate in customization. You can create your own design by mixing and matching the various components within this system. And when you couple these modules with other cooktops within the Wolf inventory, you and your client will truly understand freedom of choice.

Some modules integrate with their larger counterparts, right down to their low-profile grates, dual-stacked gas burners, deep spill pan and illuminated controls. The two-element electric and dual-stacked sealed burner gas cooktop modules deliver the same performance and appearance as the larger electric and gas cooktops.

Some integrated modules can be installed together or with a 30" (762) or 36" (914) cooktop. When multiple cooktops and/or modules are installed side by side, the cut-out dimensions shown in the illustration below are derived by adding 1 1/4" (32) additional space for each additional unit, to give you your total cut-out width.

IMPORTANT NOTE: Refer to specifications on the following pages for specific installation requirements and limitations for each integrated module. Review specific installation instructions for product to product capabilities. Additional information is provided in the specifications pdf files on our website, wolfappliance.com

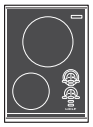
Refer to the following illustration for countertop cut-out dimensions for the installation of multiple cooktops and/or modules.

IMPORTANT NOTE: Where multiple cooktops and/or modules are installed side by side, each unit must have its own separate recommended electrical circuit. When multiple gas cooktops and/or modules are installed next to one another, they can receive their gas supply from a common line. However, each unit **must** have its own regulator installed between the mainline and the cooktop or module.

⚠ WARNING

These integrated modules are intended for indoor use.

NEW



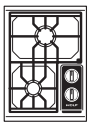
Model CT15I/S
Induction Cooktop

Model CT15E/S
Electric Cooktop

Model IG15/S
Electric Grill

Model IS15/S
Electric Steamer

Model IF15/S
Electric Fryer

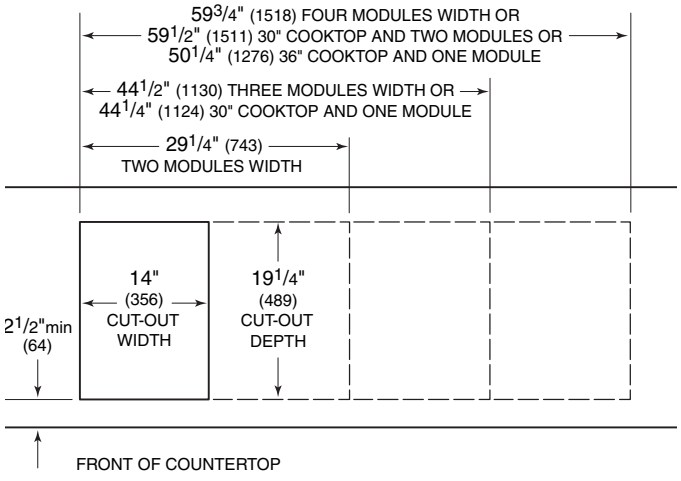


Model CT15G/S
Gas Cooktop

Model IM15/S
Gas Multi-Function
Cooktop

COUNTERTOP CUT-OUT DIMENSIONS

Installation of Multiple Cooktops and/or Modules



IMPORTANT NOTE: When two or more modules are installed together, an integrated module filler strip is recommended. If a Model DD30 downdraft system is also installed, an integrated module support for downdraft ventilation is required. Contact your Wolf dealer for information on these accessory components.

INTEGRATED MODULES

15" (381) Width

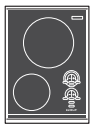
Induction Cooktop	**CT15I/S**
Electric Cooktop	**CT15E/S**
Electric Grill	**IG15/S**
Electric Steamer	**IS15/S**
Electric Fryer	**IF15/S**
Gas Cooktop	**CT15G/S**
Gas Multi-Function Cooktop	**IM15/S**

All integrated modules are available in the classic stainless steel finish.

IMPORTANT NOTE: Refer to specifications on the following pages for specific installation requirements and limitations for each integrated module. Specifications for Model CT15E/S are found on page 11 and Model CT15G/S specifications are on page 20.

Dimensions in parentheses are in millimeters unless otherwise specified.

NEW



Model CT15I/S
Induction Cooktop

WOLF
WARRANTY

Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

ACCESSORIES

Optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

INDUCTION COOKTOP

While induction cooking is new to North America, it has been used in Europe for decades by professionals and homeowners demanding the best in performance.

Cooking with this sleek 15-inch powerhouse is simply the best way to cook. Electricity flows through a coil to produce a magnetic field under the sleek black ceramic top. When an iron or magnetic stainless steel pan is placed on the surface, the magnetic field creates a current in the pan, exciting the molecules and heating the pan and not the cooktop. That's why the cooktop stays cool to the touch and the food cooks efficiently.

In fact, this unit is so efficient that it outperforms gas and electric cooktops. There is no wasted heat because energy is supplied directly to the cooking vessel, so nearly 90 percent of the energy gets used to cook.

You can keep sauces and chocolates melted at 50 watts of power, or with the touch of a finger, activate the hi-power boost feature and boil water in nearly half the time you normally do.

The Wolf induction cooktop has it all.

FEATURES

Integrated design allows for use with multiple cooktop units

Classic stainless steel trim finish

Easy-to-clean black ceramic glass surface is resistant to scratching, staining, impact and heat

Induction elements heat cookware not the glass, for a cooler and safer cooking surface

Cookware sensing—elements will not be energized without an iron or magnetic stainless steel pan on the cooktop surface

Illuminated electronic touch controls with graduated control lighting

High-efficiency elements deliver power and control

Hi-Power mode boosts power on rear element to 2200 W maximum power output by diverting power from front element

Simultaneous operation of both elements at 1800 W each

True Simmer setting on both elements

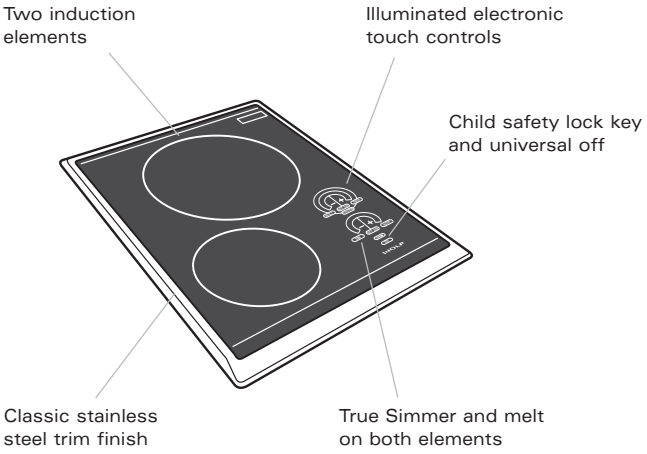
Melt setting on both elements

Temperature limiter to ensure that safe operating temperature of ceramic glass is never exceeded

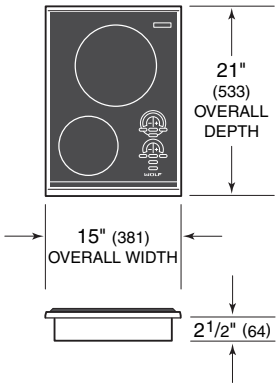
Child safety lock key and universal off

CSA certified for US and Canada

INDUCTION COOKTOP FEATURES
Model CT15I/S



OVERALL DIMENSIONS
Induction Cooktop



ACCESSORIES
Contact your Wolf Dealer

Filler strip

Bracket supports for installation of two integrated modules with downdraft

PLANNING INFORMATION

The illustrations provide the overall dimensions and finished cut-out dimensions that you need to plan for in your installation. We have minimized the information contained in the illustrations, concentrating on the critical information you must plan into your installation.

IMPORTANT NOTE: When multiple cooktops and/or modules are installed side by side, refer to page 23 for countertop cut-out dimensions.

This cooktop module can accommodate a Wolf downdraft system, a cooktop or Pro ventilation hood. When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to the countertop. Refer to pages 66–90 for ventilation specifications.

ELECTRICAL REQUIREMENTS

The Wolf induction cooktop requires a separate, grounded 3-wire 240/208 V AC, 60 Hz, 20 amp service with its own circuit breaker. Locate electrical within the shaded area shown in the illustration.

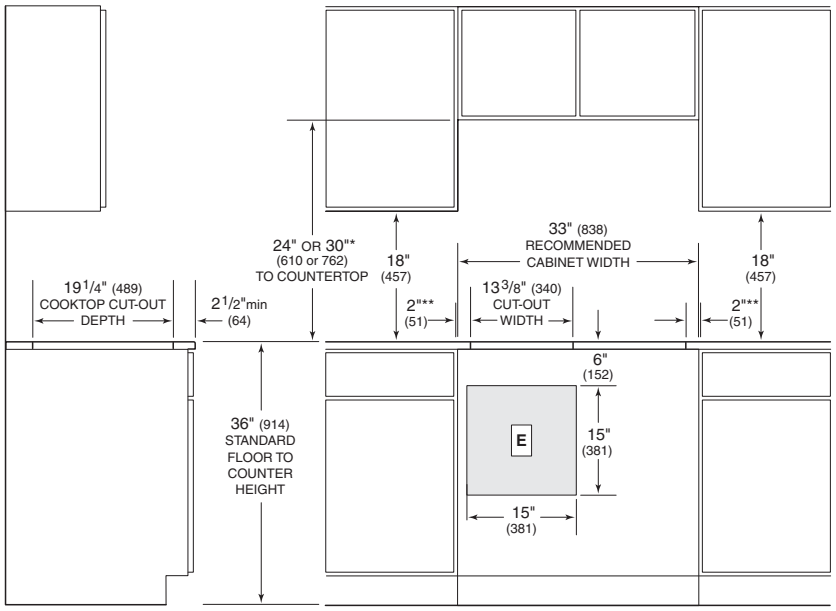
You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.

INSTALLATION

Refer to the installation instructions shipped with each Wolf product for detailed specifications.

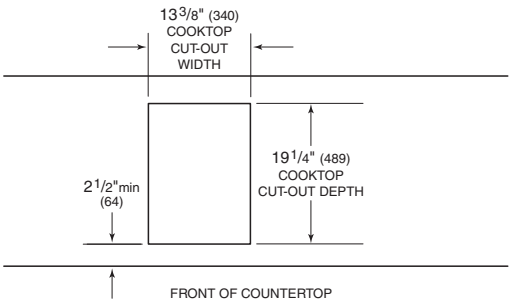
INSTALLATION SPECIFICATIONS

Induction Cooktop



*NOTE: Application shown allows for installation of two 15" (381) modules side-by-side with 33" (838) recommended cabinet width. 18" (457) recommended cabinet width for installation of single 15" (381) module. *Minimum 24" (610) from protected cabinet or 30" (762) from unprotected cabinet to countertop. **Minimum clearance from side edge of cooktop cut-out to combustible surface up to 18" (457) above countertop.*

Countertop Cut-Out Dimensions



Dimensions in parentheses are in millimeters unless otherwise specified.

SPECIFICATIONS

Induction Cooktop

Overall Width	**15" (381)**
Overall Height	**2 1/2" (64)**
Overall Depth	**21" (533)**
Heating Elements	**Two**
Max Element Power (front)	**1800 W**
Max Element Power (rear)	**2200 W**
Cabinet Depth	**22 3/4" (578) min**
Height Clearance	**6" (152) min**
Cut-Out Width*	**13 3/8" (340)**
Cut-Out Depth	**19 1/4" (489)**
Electrical Supply	**240/208 V AC, 60 Hz 20 amp dedicated circuit**
Conduit	**4' (1.2 m) flexible 3-wire**
Electrical Rating	**3.4 kW at 240 V 2.6 kW at 208 V**
Shipping Weight	**30 lbs (14 kg)**

**If the induction cooktop is to be used with any combination of additional cooktop units or modules with a filler strip, the cut-out width increases to 14" (356).*

IMPORTANT NOTE: A minimum height clearance of 6" (152) is required. If a shelf is installed below the unit, a 1" (25) gap at the rear of the cabinet shelf is necessary to allow for proper ventilation. Failure to do so could result in decreased performance or product damage.

Dimensions may vary to ± 1/8" (3).

Model IG15/S
Electric Grill Module

ELECTRIC GRILL MODULE

Who says you have to sacrifice the fun of grilling when the weather changes and you cannot take advantage of the outdoors? With this grill cooktop you can easily handle steaks and all sorts of food without the hassle of lava rocks or briquettes.

There are two individual heating elements—front and back—on this module that enable you to cook on one side while keeping other items at serving temperature.

For ease of cleaning, there are dishwasher safe porcelainized plates below two 1400-watt heating elements that accumulate any unwanted grease and drain it away.

The Wolf electric grill module is available in classic stainless steel.

FEATURES

Integrated design allows for use with multiple cooktop units

Stainless steel top construction with classic stainless steel finish

Two 1400-watt, individually controlled heating elements—front and back for even grilling

Illuminated electronic touch controls with graduated control lighting

Low-profile, one-piece cast iron grilling grate with matte porcelain finish

Black porcelain-coated grease deflection plates

Easy-to-clean, removable porcelain collection pan

Independent digital timer

CSA certified for US and Canada

WOLF WARRANTY

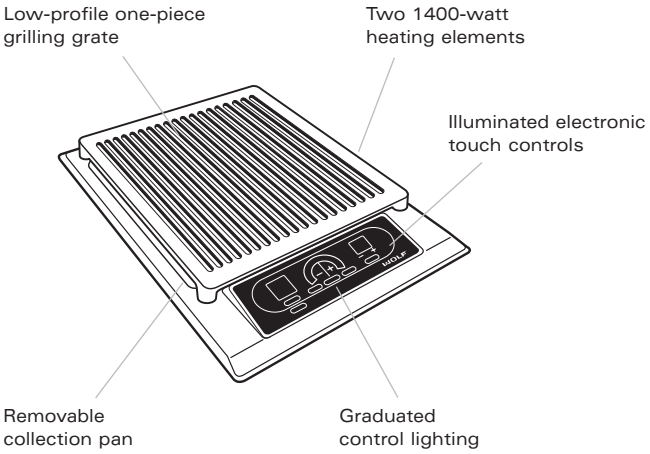
Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

ACCESSORIES

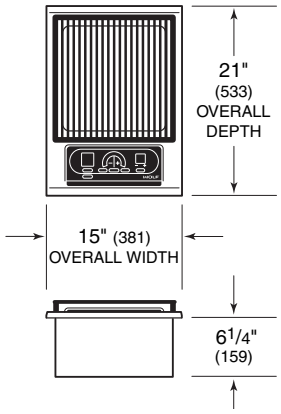
Optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

ELECTRIC GRILL FEATURES
Model IG15/S



OVERALL DIMENSIONS
Electric Grill Module



ACCESSORIES
Contact your Wolf Dealer

Filler strip

PLANNING INFORMATION

The illustrations provide the overall dimensions and finished cut-out dimensions that you need to plan for in your installation. We have minimized the information contained in the illustrations, concentrating on the critical information you must plan into your installation.

IMPORTANT NOTE: When multiple cooktops and/or modules are installed side by side, refer to page 23 for countertop cut-out dimensions.

The grill module can accommodate a Wolf cooktop or Pro ventilation hood. When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to the countertop. Refer to pages 66–90 for ventilation specifications.

IMPORTANT NOTE: Wolf does not recommend the use of downdraft ventilation with the electric grill module.

ELECTRICAL REQUIREMENTS

The Wolf electric grill module requires a separate, grounded 3-wire 240/208 V AC, 60 Hz, 15 amp service with its own circuit breaker. Locate electrical within the shaded area shown in the illustration.

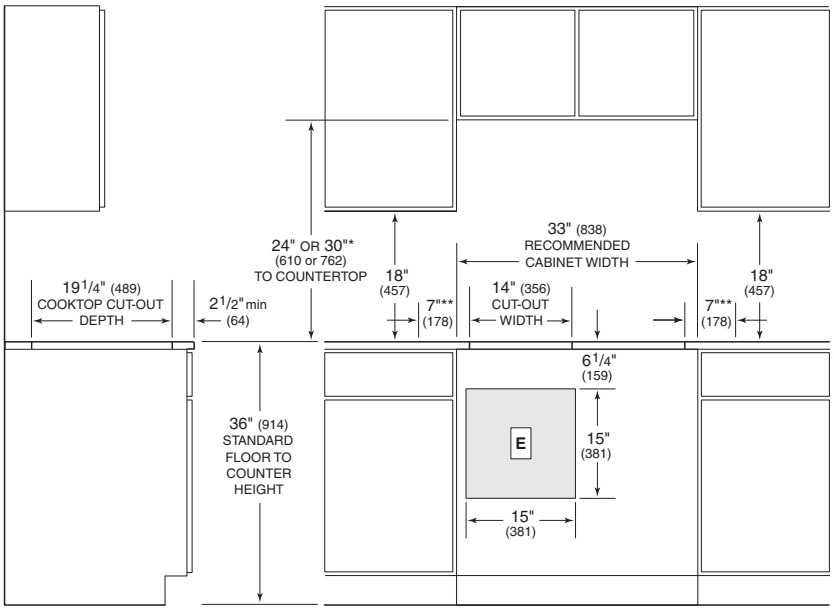
You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.

INSTALLATION

Refer to the installation instructions shipped with each Wolf product for detailed specifications.

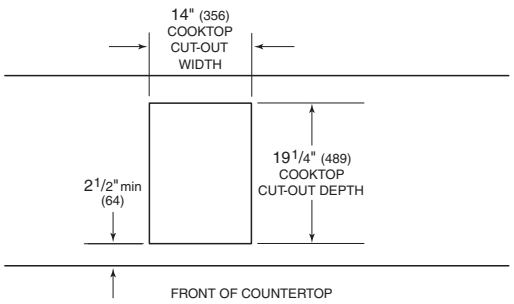
INSTALLATION SPECIFICATIONS

Electric Grill Module



*NOTE: Application shown allows for installation of two 15" (381) modules side-by-side with 33" (838) recommended cabinet width. 18" (457) recommended cabinet width for installation of single 15" (381) module. *Minimum 24" (610) from protected cabinet or 30" (762) from unprotected cabinet to countertop. **Minimum clearance from side edge of cooktop cut-out to combustible surface up to 18" (457) above countertop.*

Countertop Cut-Out Dimensions



Dimensions in parentheses are in millimeters unless otherwise specified.

SPECIFICATIONS

Electric Grill Module

Overall Width	**15" (381)**
Overall Height	**6 1/4" (159)**
Overall Depth	**21" (533)**
Temperature Zones	**Two**
Heating Element Zone (front)	**1400 W**
Heating Element Zone (rear)	**1400 W**
Total Element Power	**2800 W**
Cabinet Depth	**22 3/4" (578) min**
Height Clearance	**6 1/4" (159) min**
Cut-Out Width	**14" (356)**
Cut-Out Depth	**19 1/4" (489)**
Electrical Supply	**240/208 V AC, 60 Hz 15 amp dedicated circuit**
Conduit	**4' (1.2 m) flexible 3-wire**
Electrical Rating	**2.8 kW at 240 V 2.1 kW at 208 V**
Shipping Weight	**50 lbs (28 kg)**

Dimensions may vary to ± 1/8" (3).

Model IS15/S
Electric Steamer
Module

WOLF
WARRANTY

Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

ACCESSORIES

Optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

ELECTRIC STEAMER MODULE

From a temperature of 140˚F (60˚C) to boil, you can keep food hot for long periods of time or defrost easily without drying out or losing flavor.

The beauty of this steamer module is accented by the sculptured glass domed lid, which is easily inverted for storage to keep a low profile.

The deep, large vessel with a two-gallon (7.6 L) capacity can hold up to 14 cups of cooked pasta. Includes one solid and one perforated stackable insert pan.

The diversity of our electric steamer includes slow cooking, double boiling, steaming eggs, steaming custard, proofing bread dough, warming food and melting chocolate as well as steaming vegetables.

The Wolf electric steamer module is available in classic stainless steel.

⚠ WARNING

This steamer module must be installed at least 15" (381) away from a Wolf fryer module, as contact between water and hot oil may cause burns from steam and hot oil.

FEATURES

Integrated design allows for use with multiple cooktop units

Stainless steel top construction with classic stainless steel finish

Hidden 2600-watt heating element

Illuminated electronic touch controls with graduated control lighting

Large two-gallon (7.6 L) maximum capacity tub—10-cup capacity for steaming

Two stackable stainless steel steamer insert pans—one solid and one perforated

Uses include steaming vegetables, eggs and custard, double boiling, proofing bread dough, warming food and melting chocolate

Can function as a slow cooker for 8–10 hours

Reversible domed glass lid for easy storage

Independent digital timer

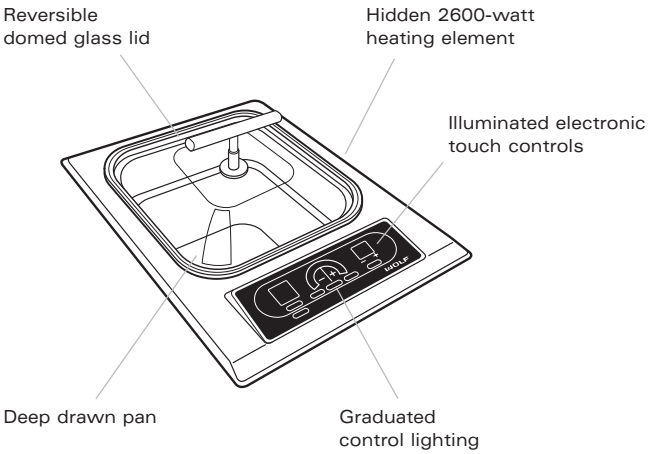
Digital temperature readout and preheat indicator

Electronic drain

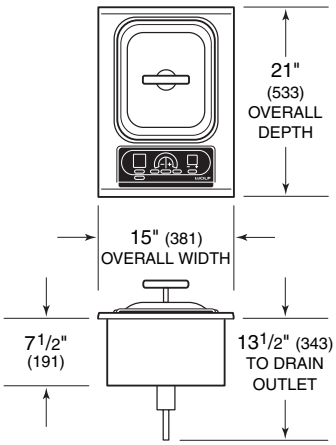
CSA certified for US and Canada

This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

ELECTRIC STEAMER FEATURES
Model IS15/S



OVERALL DIMENSIONS
Electric Steamer Module



ACCESSORIES
Contact your Wolf Dealer

Filler strip

PLANNING INFORMATION

The illustrations provide the overall dimensions and finished cut-out dimensions that you need to plan for in your installation.

IMPORTANT NOTE: When multiple cooktops and/or modules are installed side by side, refer to page 23 for countertop cut-out dimensions.

For the drain connection, the 5/8" (16) outlet from the valve will accept a drain hose that must flow downward to and tie into an existing sink drain. Or a separate drain with a freefall may be installed. Following local building codes, your plumber will dictate how to plumb the unit. As a third option, the consumer will supply a heat resistant bucket for drainage in the location of the drain outlet. Refer to the illustration for location of the drain outlet.

The steamer module can accommodate a Wolf cooktop or Pro ventilation hood. When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to the countertop. Refer to pages 66–90 for ventilation specifications.

IMPORTANT NOTE: Wolf does not recommend the use of downdraft ventilation with the electric steamer module.

ELECTRICAL REQUIREMENTS

The Wolf electric steamer module requires a separate, grounded 3-wire 240/208 V AC, 60 Hz, 15 amp service with its own circuit breaker. Locate electrical within the shaded area shown.

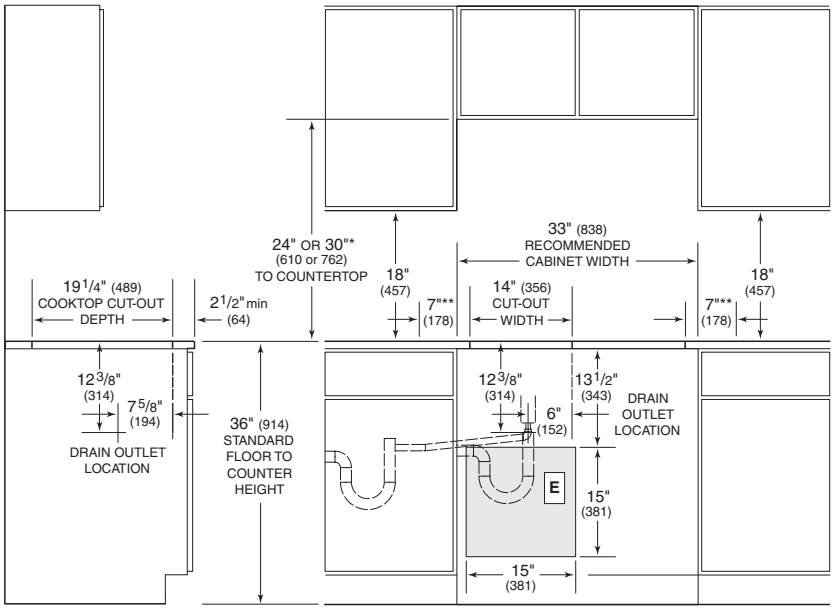
You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.

INSTALLATION

Refer to the installation instructions shipped with each Wolf product for detailed specifications.

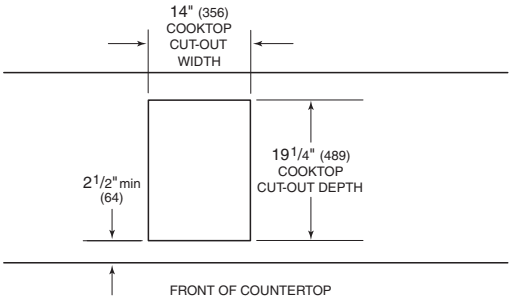
INSTALLATION SPECIFICATIONS

Electric Steamer Module



*NOTE: Application shown allows for installation of two 15" (381) modules side-by-side with 33" (838) recommended cabinet width. 18" (457) recommended cabinet width for installation of single 15" (381) module. *Minimum 24" (610) from protected cabinet or 30" (762) from unprotected cabinet to countertop. **Minimum clearance from side edge of cooktop cut-out to combustible surface up to 18" (457) above countertop.*

Countertop Cut-Out Dimensions



Dimensions in parentheses are in millimeters unless otherwise specified.

SPECIFICATIONS

Electric Steamer Module

Overall Width	**15" (381)**
Overall Height	**13 1/2" (343)**
Overall Depth	**21" (533)**
Heating Element	**2600 W**
Cabinet Depth	**22 3/4" (578) min**
Height Clearance	**13 1/2" (343) min**
Cut-Out Width	**14" (356)**
Cut-Out Depth	**19 1/4" (489)**
Electrical Supply	**240/208 V AC, 60 Hz 15 amp dedicated circuit**
Conduit	**4' (1.2 m) flexible 3-wire**
Electrical Rating	**2.6 kW at 240 V 1.9 kW at 208 V**
Shipping Weight	**40 lbs (18 kg)**

Dimensions may vary to ± 1/8" (3).

⚠ WARNING

This steamer module must be installed at least 15" (381) away from a Wolf fryer module, as contact between water and hot oil may cause burns from steam and hot oil.

Model IF15/S
Electric Fryer Module

WOLF
WARRANTY

Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

ACCESSORIES

Optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

ELECTRIC FRYER MODULE

To round out your options for the ideal kitchen, you can choose a fryer, and Wolf offers a great option that the market has never seen. When your client uses this module, they'll be able to create dinner specialties never tried before.

The accurate temperature control will enable your customer to seal in that great flavor of the food without absorbing any unnecessary grease. The fryer can handle a variety of goods at a wide range of oil temperatures.

The Wolf fryer module is available in classic stainless steel. In addition, there is a metal storage lid to keep the grease area free from particles falling into the fryer.

⚠ WARNING

This fryer module must be installed at least 15" (381) away from any open flame cooking device. The open flame may cause ignition of oil.

⚠ WARNING

This fryer module must be installed at least 15" (381) away from a Wolf steamer module, as contact between water and hot oil may cause burns from steam and hot oil.

FEATURES

Integrated design allows for use with multiple cooktop units

Stainless steel top construction with classic stainless steel finish

Hidden 2600-watt heating element

Illuminated electronic touch controls with graduated control lighting

Large 1 1/4 gallon (3.8 L) capacity tub

Three baskets included—one large and two small side by side, each with wire basket hanger

Low-profile lid

Melt feature for shortening or lard

Independent digital timer

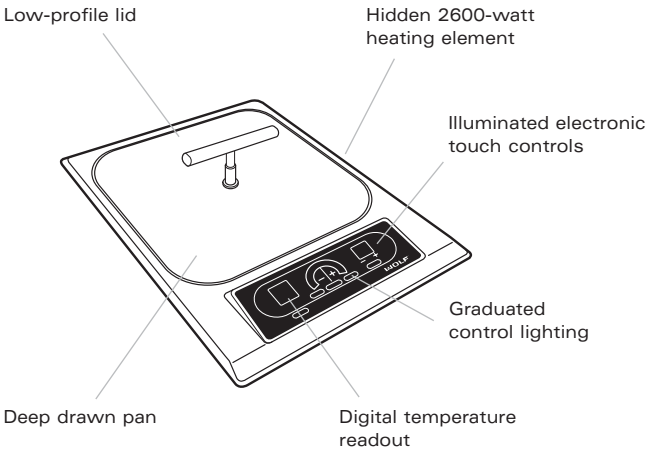
Digital temperature readout and preheat indicator

Easy manual locking drain capability

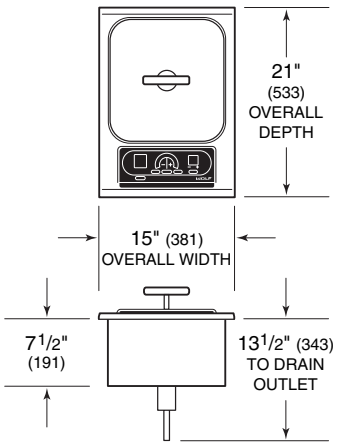
Recommended for installation with any Wolf framed electric cooktop or the Wolf electric grill module

CSA certified for US and Canada

ELECTRIC FRYER FEATURES
Model IF15/S



OVERALL DIMENSIONS
Electric Fryer Module



ACCESSORIES
Contact your Wolf Dealer

Filler strip

PLANNING INFORMATION

The illustrations provide the overall dimensions and finished cut-out dimensions that you need to plan for in your installation.

IMPORTANT NOTE: When multiple cooktops and/or modules are installed side by side, refer to page 23 for countertop cut-out dimensions.

The electric fryer module must be installed in a base cabinet with access to the bottom of the unit to drain the oil through a manual valve. The consumer must supply a heat resistant bucket to accept the drained oil. Refer to the illustration for location of the drain outlet.

The fryer module can accommodate a Wolf cooktop or Pro ventilation hood. When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to the countertop. Refer to pages 66–90 for ventilation specifications.

IMPORTANT NOTE: Wolf does not recommend the use of downdraft ventilation with the electric fryer module.

ELECTRICAL REQUIREMENTS

The Wolf electric fryer module requires a separate, grounded 3-wire 240/208 V AC, 60 Hz, 15 amp service with its own circuit breaker. Locate electrical within the shaded area shown in the illustration.

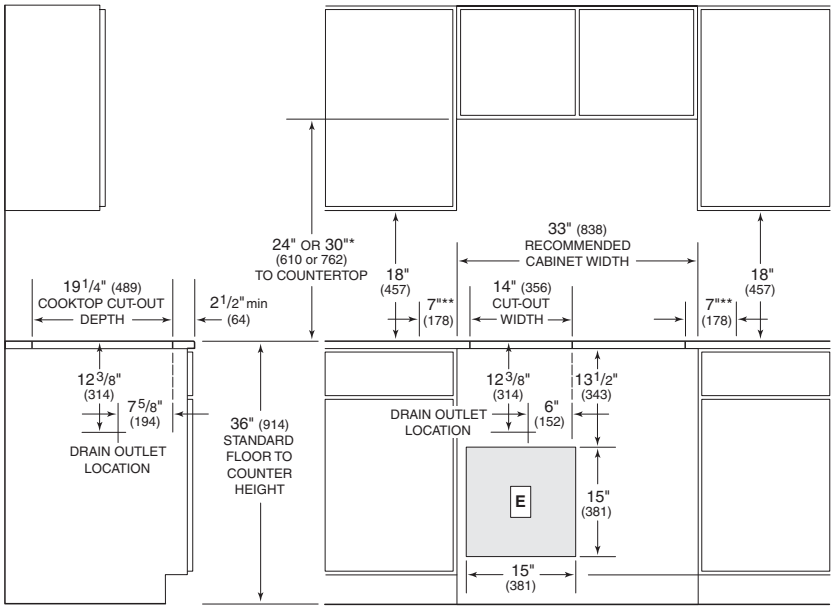
You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.

INSTALLATION

Refer to the installation instructions shipped with each Wolf product for detailed specifications.

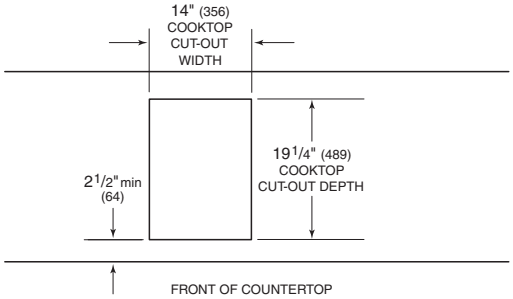
INSTALLATION SPECIFICATIONS

Electric Fryer Module



*NOTE: Application shown allows for installation of two 15" (381) modules side-by-side with 33" (838) recommended cabinet width. 18" (457) recommended cabinet width for installation of single 15" (381) module. *Minimum 24" (610) from protected cabinet or 30" (762) from unprotected cabinet to countertop. **Minimum clearance from side edge of cooktop cut-out to combustible surface up to 18" (457) above countertop.*
NOTE: Fryer module must be installed in a base cabinet with access to manual valve at base of unit to drain oil into heat resistant receptacle.

Countertop Cut-Out Dimensions



Dimensions in parentheses are in millimeters unless otherwise specified.

SPECIFICATIONS

Electric Fryer Module

Overall Width	**15" (381)**
Overall Height	**13 1/2" (343)**
Overall Depth	**21" (533)**
Heating Element	**2600 W**
Cabinet Depth	**22 3/4" (578) min**
Height Clearance	**13 1/2" (343) min**
Cut-Out Width	**14" (356)**
Cut-Out Depth	**19 1/4" (489)**
Electrical Supply	**240/208 V AC, 60 Hz 15 amp dedicated circuit**
Conduit	**4' (1.2 m) flexible 3-wire**
Electrical Rating	**2.6 kW at 240 V 1.9 kW at 208 V**
Shipping Weight	**30 lbs (14 kg)**

Dimensions may vary to ± 1/8" (3).

⚠ WARNING

This fryer module must be installed at least 15" (381) away from any open flame cooking device. The open flame may cause ignition of oil.

⚠ WARNING

This fryer module must be installed at least 15" (381) away from a Wolf steamer module, as contact between water and hot oil may cause burns from steam and hot oil.

Model IM15/S
Gas Multi-Function
Cooktop

WOLF
WARRANTY

Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

ACCESSORIES

Optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

GAS MULTI-FUNCTION COOKTOP

It's really a misnomer to describe this wonderful cooktop module as a wok instrument because it is much more than that. The large, low-profile grate will fit in nicely with any Wolf gas cooktop.

For true wok cooking, the burner sculpts the gas flame into a plume, focusing heat in the center of the wok, then dispersing it outward for precisely controlled cooking. The larger grate will handle your wok perfectly, but also accommodate even your largest stockpots, Dutch ovens and the like. The powerful burner exceeds 18,000 Btu/hr (5.3 kW).

The Wolf multi-function cooktop is available in classic stainless steel.

FEATURES

Integrated design allows for use with multiple cooktop units

Available in natural and LP gas

Stainless steel top construction with classic stainless steel finish

High output 18,000 Btu/hr (5.3 kW) dual-stacked sealed burner

Automatic electronic reignition system

Illuminated control panel

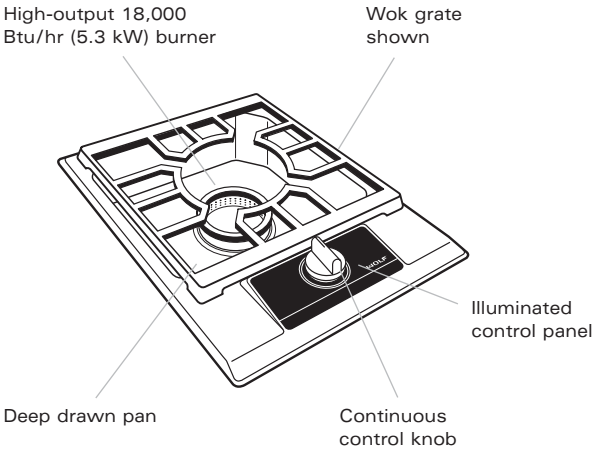
Individual spark ignition system

Two interchangeable cast iron burner grates with matte porcelain finish—wok grate and low-profile continuous grate

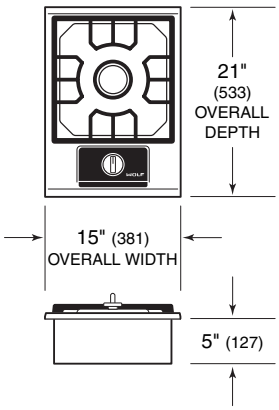
Deep drawn burner pan

CSA certified for US and Canada

GAS MULTI-FUNCTION COOKTOP FEATURES
Model IM15/S



OVERALL DIMENSIONS
Gas Multi-Function Cooktop



ACCESSORIES
Contact your Wolf Dealer

Filler strip

High altitude conversion kit

Bracket supports for installation of two integrated modules with downdraft

PLANNING INFORMATION

The illustrations provide the overall dimensions and finished cut-out dimensions that you need to plan for in your installation.

IMPORTANT NOTE: When multiple cooktops and/or modules are installed side by side, refer to page 23 for countertop cut-out dimensions.

This cooktop module can accommodate a Wolf downdraft system, a cooktop or Pro ventilation hood. When installing a ventilation hood, refer to the specific requirements of the hood for the minimum dimension to the countertop. Refer to pages 66–90 for ventilation specifications.

ELECTRICAL | GAS REQUIREMENTS

The electric ignition system is a safe, convenient and reliable manner to provide ignition for the burner. The Wolf gas multi-function cooktop requires a separate 120 V AC, 60 Hz power supply.

The service should have its own 15 amp circuit breaker, and a grounded 3-prong receptacle should be located within reach of the power cord. Locate electrical and gas supply within the shaded area shown in the illustration.

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

The gas multi-function cooktop is designed to operate on natural gas at 5" WC pressure or LP gas at 10" (254) WC pressure. The maximum gas supply pressure to the regulator should never exceed 14" (356) WC, .5 psi (3.5 kPa). It is supplied with a 1/2" NPT male gas connection at the right rear corner of the module.

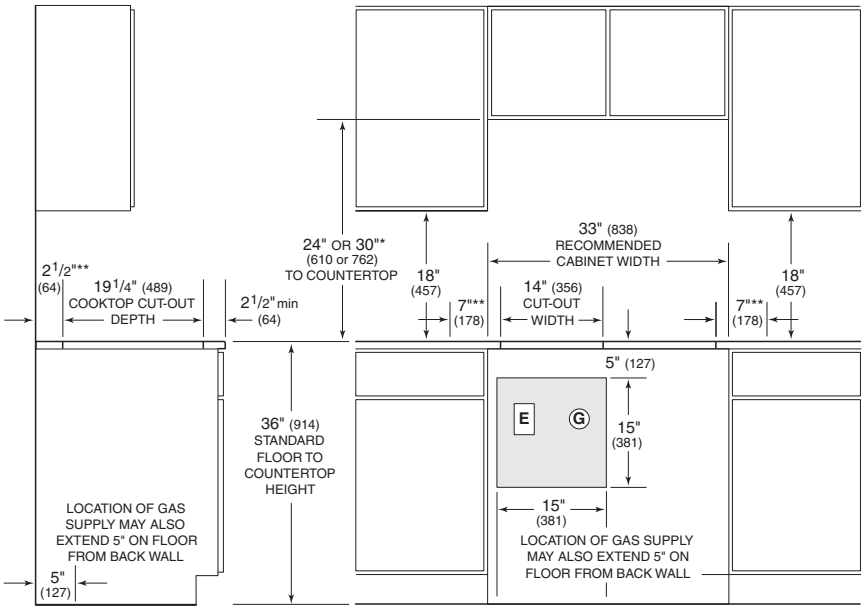
You must follow all National Electrical Code and gas regulations. In addition, be aware of local codes and ordinances when installing your services.

HIGH ALTITUDE

The Wolf gas multi-function cooktop functions up to 8,000' (2438 m) in altitude without any adjustment. If installation is above 8,000' (2438 m), contact your Wolf dealer.

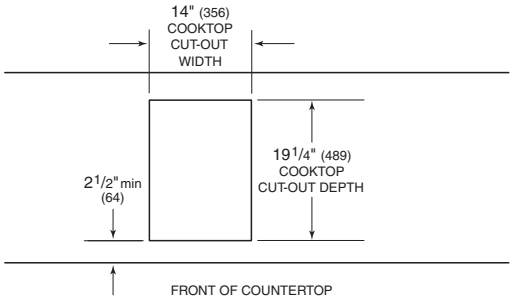
INSTALLATION SPECIFICATIONS

Gas Multi-Function Cooktop



*NOTE: Application shown allows for installation of two 15" (381) modules side-by-side with 33" (838) recommended cabinet width. 18" (457) recommended cabinet width for installation of single 15" (381) module. *Minimum 24" (610) from protected cabinet or 30" (762) from unprotected cabinet to countertop. **Minimum clearance from side and rear edge of cooktop cut-out to combustible surface up to 18" (457) above countertop.*

Countertop Cut-Out Dimensions



Dimensions in parentheses are in millimeters unless otherwise specified.

SPECIFICATIONS

Gas Multi-Function Cooktop

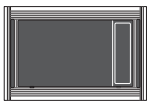
Natural Gas	**Model IM15/S**
LP Gas	**Model IM15/S-LP**
Overall Width	**15" (381)**
Overall Height	**5" (127)**
Overall Depth	**21" (533)**
Burner Rating	**18,000 Btu/hr (5.3 kW)**
Cabinet Depth	**22 3/4" (578) min**
Height Clearance	**5" (127) min**
Cut-Out Width	**14" (356)**
Cut-Out Depth	**19 1/4" (489)**
Electrical Supply	**120 V AC, 60 Hz 15 amp dedicated circuit**
Power Cord	**6' (1.8 m) 3-prong**
Gas Rating	**18,000 Btu/hr (5.3 kW)**
Shipping Weight	**30 lbs (14 kg)**

Dimensions may vary to ± 1/8" (3).

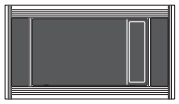
INSTALLATION

Refer to the installation instructions shipped with each Wolf product for detailed specifications.

Model MWC24
Free-Standing



Model MWC24
with 30" (762) Trim



Model MWC24
with 36" (914) Trim

WOLF CONVECTION MICROWAVE

Taking the experience we've gained from our microwave ovens and combining that with the expertise of convection, Wolf has brought the best of both cooking technologies together in one unit.

This handsome unit comes with trim kits to mount the unit above a 30" (762) or 36" (914) Wolf oven and finish off your cooking tower in a single look. The trim comes in three stainless steel looks—classic, platinum and carbon.

Aside from looking beautiful whether you use it in conjunction with an oven or not, the unit offers you all the performance you would expect from Wolf—a cooking company with a heritage of nearly 75 years in the kitchen.

FEATURES

Built-in or free-standing convection microwave oven with 1.5 cu ft (43 L) capacity and 900 watts of power

30" (762) or 36" (914) trim kit allows microwave to be built in to fit above a Wolf built-in oven

Classic, platinum or carbon stainless steel trim finishes

Sensor cooking

Slow cook mode for up to four hours

Easy-to-operate control panel and programmable power options

Interactive display—99 minutes, 99 seconds

Menu label and food guide

Multi-language—English, French and Spanish

Removable 15 3/8" (391) turntable and turntable support

Oven door with window

Multiple rack baking

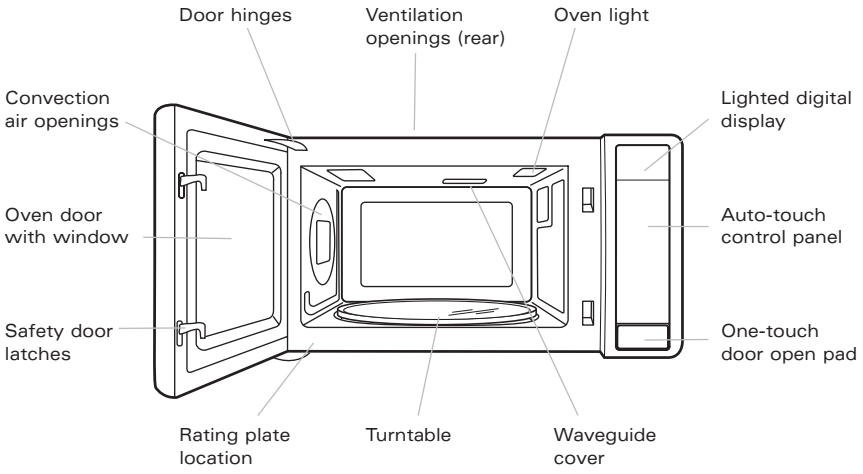
Safety door latches—oven will not operate unless the door is closed

Oven light comes on when oven is operating or door is open

Tight door seals with one-touch door open pad

Rear ventilation openings

CONVECTION MICROWAVE FEATURES
Model MWC24



PLANNING INFORMATION

The Wolf convection microwave oven can be used free-standing or with optional 30" (762) or 36" (914) trim, or can be built in to fit above a Wolf 30" (762) or 36" (914) single oven.

IMPORTANT NOTE: In all instances, where the microwave oven is built in, you must use one of Wolf's trim kits to ensure proper ventilation.

The Wolf convection microwave oven with 30" (762) or 36" (914) trim kit will overlap stiles and rails. The trim overlaps for the 30" (762) and 36" (914) trim kits are $^{13}/_{16}$" (21) on the bottom, $^{5}/_{16}$" (8) on the top and $1^{3}/_{16}$" (30) on each side.

Refer to the installation instructions provided with the trim kit for detailed specifications. These instructions can also be found on the Wolf website at wolfappliance.com.

When using the Wolf convection microwave oven as a free-standing unit, allow 2" (51) of airflow space on top, rear and both sides. A minimum $20^{1}/_{8}$" (511) cabinet depth is required.

Specifications on the following pages provide overall dimensions, rough openings and installation options for the convection microwave oven. We have minimized the information contained in the illustrations, concentrating on the critical information you must plan into your installation.

The Wolf convection microwave oven with 30" (762) trim kit may be installed in combination with a 30" (762) single oven and 30" (762) warming drawer with stainless steel drawer front. With the 36" (914) trim kit, the convection microwave may be installed in combination with a 36" (914) single oven and warming drawer with integrated drawer front. Refer to installation options on the following pages.

ELECTRICAL REQUIREMENTS

The Wolf convection microwave oven requires a separate, grounded 110/120 V AC, 60 Hz power supply. The service should have its own 15 amp circuit breaker, and a grounded 3-prong receptacle should be located within reach of the power cord.

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.

WOLF WARRANTY

Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

ACCESSORIES

Optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

TRIM KIT OPTIONS

Convection Microwave

30" (762) Stainless Steel Trim

Classic Trim	**MWCTRIM30/S**
Platinum Trim	**MWCTRIM30/P**
Carbon Trim	**MWCTRIM30/B**

36" (914) Stainless Steel Trim

Classic Trim	**MWCTRIM36/S**
Platinum Trim	**MWCTRIM36/P**
Carbon Trim	**MWCTRIM36/B**

Optional trim kits are ordered and shipped as sales accessories.

Dimensions in parentheses are in millimeters unless otherwise specified.

SPECIFICATIONS

Convection Microwave (free-standing)

Overall Width	**24 3/4" (629)**
Overall Height	**14 7/8" (378)**
Overall Depth	**20 1/8" (511)**
Interior Oven Cap	**1.5 cu ft (43 L)**
Interior Oven Dim (W x H x D)	**16 1/8" x 9 5/8" x 16 1/8" (410 x 244 x 410)**
Electrical Supply	**120 V AC, 60 Hz 15 amp dedicated circuit**
Power	**900 W**
Power Requirement (with convection)	**1.6 kw**
Power Cord	**3 1/2' (1.1 m) 3-prong**
Shipping Weight	**68 lbs (31 kg)**

SPECIFICATIONS

Convection Microwave with 30" (762) Trim

Overall Width	**29 7/8" (759)**
Overall Height	**19 7/8" (505)**
Overall Depth	**20 1/8" (511)**
Rec Cabinet Width	**33" (838)**
Min Cabinet Width	**30" (762)**
Min Base Support	**125 lbs (57 kg)**
Opening Width	**27 1/2" (699)**
Opening Height	**18 11/16" (475)**
Opening Depth	**20 1/8" (511) min**

SPECIFICATIONS

Convection Microwave with 36" (914) Trim

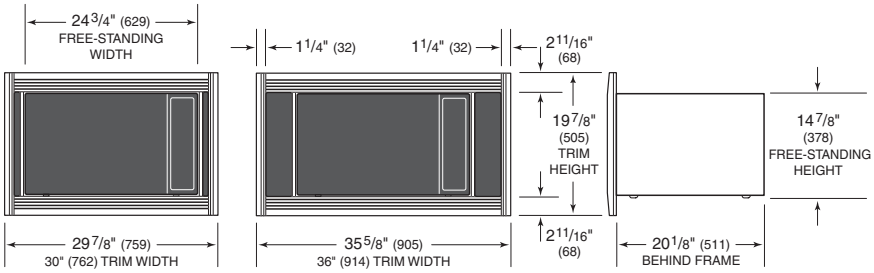
Overall Width	**35 5/8" (905)**
Overall Height	**19 7/8" (505)**
Overall Depth	**20 1/8" (511)**
Rec Cabinet Width	**39" (991)**
Min Cabinet Width	**36" (914)**
Min Base Support	**125 lbs (57 kg)**
Opening Width	**33 3/8" (854)**
Opening Height	**18 11/16" (475)**
Opening Depth	**20 1/8" (511) min**

Dimensions may vary to ± 1/8" (3).

IMPORTANT NOTE: At installation, wood cleats (not included) must be added to the microwave opening for the 30" (762) and 36" (914) trim. Refer to the installation instructions provided with the trim kit for detailed specifications.

OVERALL DIMENSIONS

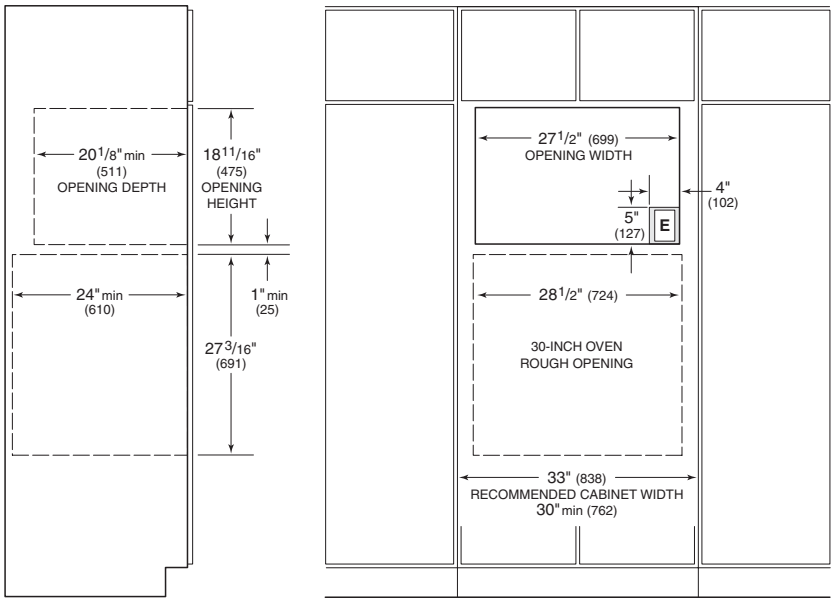
Convection Microwave and Trim



INSTALLATION SPECIFICATIONS

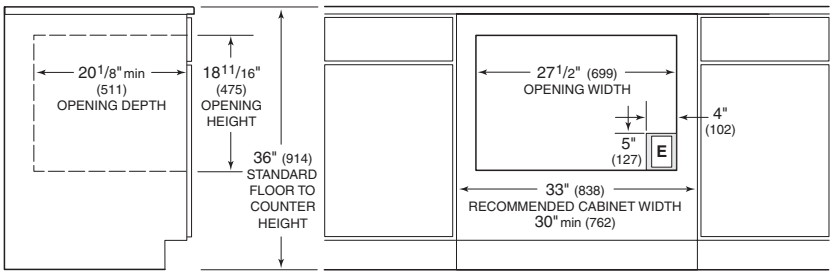
Convection Microwave with 30" (762) Trim

Wall Application



NOTE: At installation, wood cleats must be added to the opening for the microwave trim.

Undercounter Installation



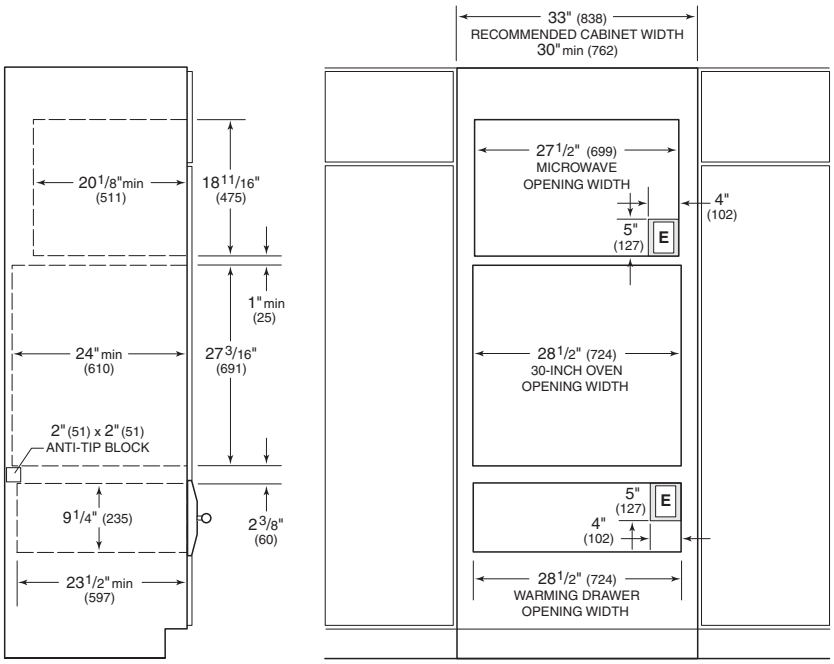
NOTE: At installation, wood cleats must be added to the opening for the microwave trim.

IMPORTANT NOTE: For installation of the convection microwave with 36" (914) trim, add 6" (152) to the overall width dimensions shown in the illustrations.

INSTALLATION SPECIFICATIONS

Convection Microwave with 30" (762) Trim

Installation with single oven and warming drawer



NOTE: Refer to the built-in 30" (762) single oven specifications for electrical location.

NOTE: At installation, wood cleats must be added to the opening for the microwave trim.

INSTALLATION OPTIONS

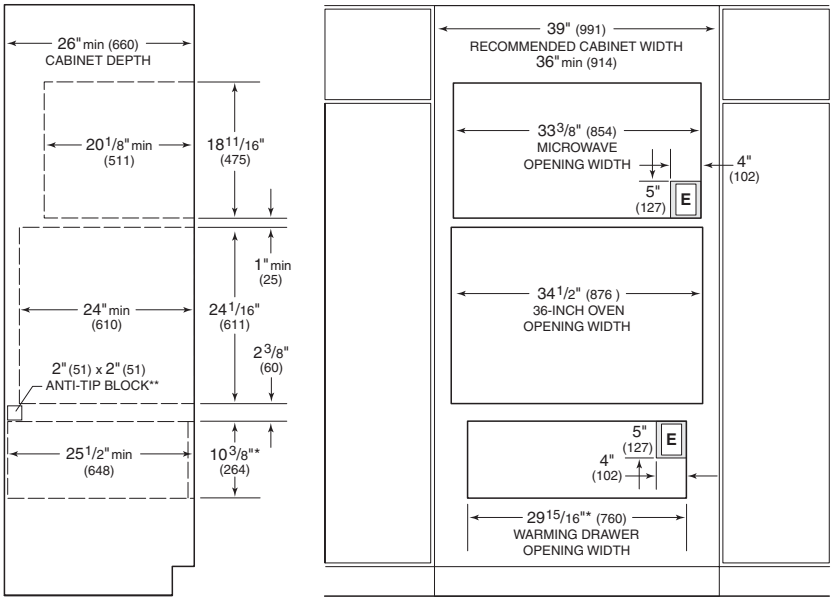
The Wolf convection microwave oven with 30" (762) trim kit may be installed in combination with a 30" (762) single oven and 30" (762) warming drawer with stainless steel drawer front. Refer to page 6 for installation specifications for the 30" (762) single oven.

Refer to the installation instructions provided with each microwave trim kit and warming drawer front for detailed specifications. These instructions can also be found on the Wolf website, wolfappliance.com. Dimensions will vary according to the specific installation.

INSTALLATION SPECIFICATIONS

Convection Microwave with 36" (914) Trim

Installation with single oven and warming drawer



**Dimension may vary by ± 1/8" (3).*

***Refer to installation instructions provided with the integrated drawer front (WDFRONT/I) for accurate placement of the anti-tip block.*

NOTE: Refer to the built-in 36" (914) single oven specifications for electrical location.

NOTE: The width of the custom panel for the warming drawer with integrated drawer front will vary according to the specific installation, but the rough opening width will remain 29 15/16" (760).

NOTE: At installation, wood cleats must be added to the opening for the microwave trim.

INSTALLATION OPTIONS

The Wolf convection microwave oven with 36" (914) trim kit may be installed in combination with a 36" (914) single oven and warming drawer with integrated drawer front. Refer to page 7 for installation specifications for the 36" (914) single oven.

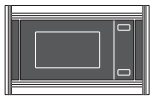
Keep in mind that the width of the custom panel for the warming drawer with integrated drawer front will vary according to the specific installation. The rough opening width will remain 29 15/16" (760) whether installed in combination with a 30" (762) or 36" (914) single oven and microwave.

IMPORTANT NOTE: In all applications, a minimum 26" (660) deep cabinet is required for the warming drawer with integrated drawer front.

Refer to the installation instructions provided with each microwave trim kit and warming drawer front for detailed specifications. These instructions can also be found on the Wolf website, wolfappliance.com. Dimensions will vary according to the specific installation.

Dimensions in parentheses are in millimeters unless otherwise specified.

Model MW24
Free-Standing



Model MW24
with 30" (762) Trim

WOLF NON-CONVECTION MICROWAVE

What sort of microwave oven can you expect from a cooking company? This is the only non-convection microwave that deserves the Wolf name.

It's fast—1200 watts on high. Roomy—a full 2.0 cu ft (56 L). And it is a true cooking instrument with a vast range of advanced features including sensor cooking controlled from an interactive display.

The unit is black with optional trim available in the classic stainless steel finish.

With the trim in place, the microwave oven is identical in width to our 30" (762) oven, so it can be easily mounted above the oven to offer an attractive combination look.

FEATURES

Built-in or free-standing non-convection microwave oven with 2.0 cu ft (56 L) capacity and 1200 watts of power

Classic stainless steel trim finish

Sensor cooking

Easy-to-operate control panel and programmable power options

Interactive display—99 minutes, 99 seconds

Warming feature

Menu label and food guide

Multi-language—English, French and Spanish

Removable 16" (406) turntable and support

Safety door latches—oven will not operate unless the door is closed

Oven light comes on when oven is operating or door is open

Tight door seals with one-touch door open pad

Rear ventilation openings

WOLF WARRANTY

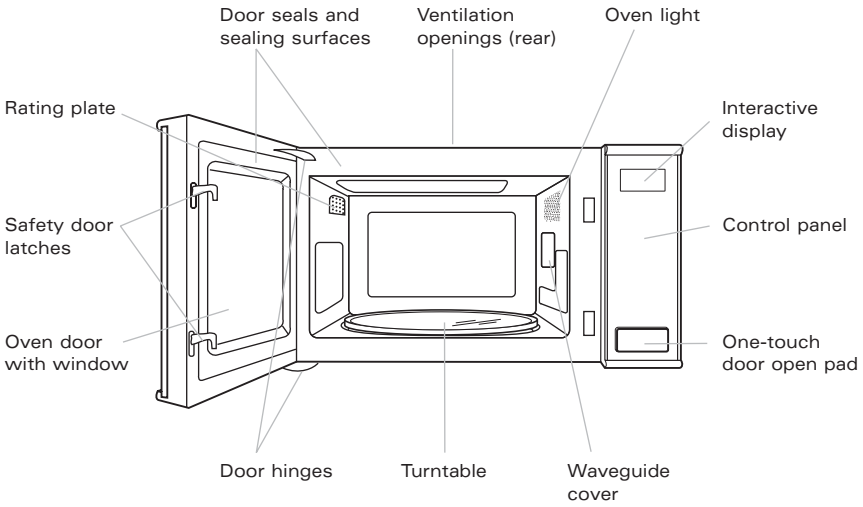
Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

ACCESSORIES

Optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

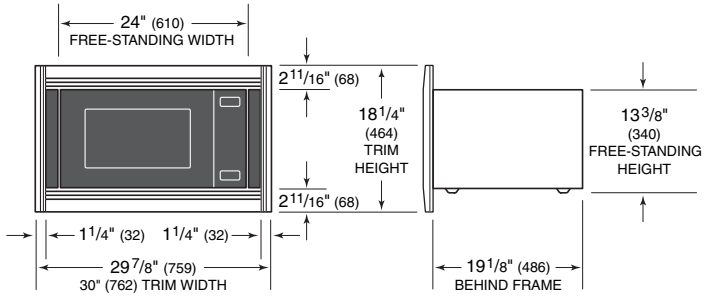
NON-CONVECTION MICROWAVE FEATURES

Model MW24



OVERALL DIMENSIONS

Non-Convection Microwave and Trim



Dimensions may vary to ± 1/8" (3).

TRIM OPTION

Non-Convection Microwave

30" (762)
Stainless Steel Trim

Classic **MWTRIM30/S**

The optional trim kit is ordered and shipped as a sales accessory.

PLANNING INFORMATION

The Wolf non-convection microwave oven can be used free-standing or with optional 30" (762) trim, or can be built in to fit above a Wolf 30" (762) single oven and/or 30" (762) warming drawer with stainless steel drawer front.

IMPORTANT NOTE: In all instances, where the microwave oven is built in, you must use the trim kit to ensure proper ventilation.

The Wolf non-convection microwave oven with 30" (762) trim kit will overlap stiles and rails. The trim overlaps $^{13}/_{16}$" (21) on the bottom, $^{7}/_{16}$" (11) on the top and $1^{3}/_{16}$" (30) on each side.

In a free-standing application, allow 2" (51) of airflow space on top, rear and both sides. A minimum 20" (508) cabinet depth is required.

ELECTRICAL REQUIREMENTS

The Wolf microwave oven requires a separate, grounded 120 V AC, 60 Hz power supply. The service should have its own 15 amp circuit breaker, and a grounded 3-prong receptacle should be located within the reach of the power cord.

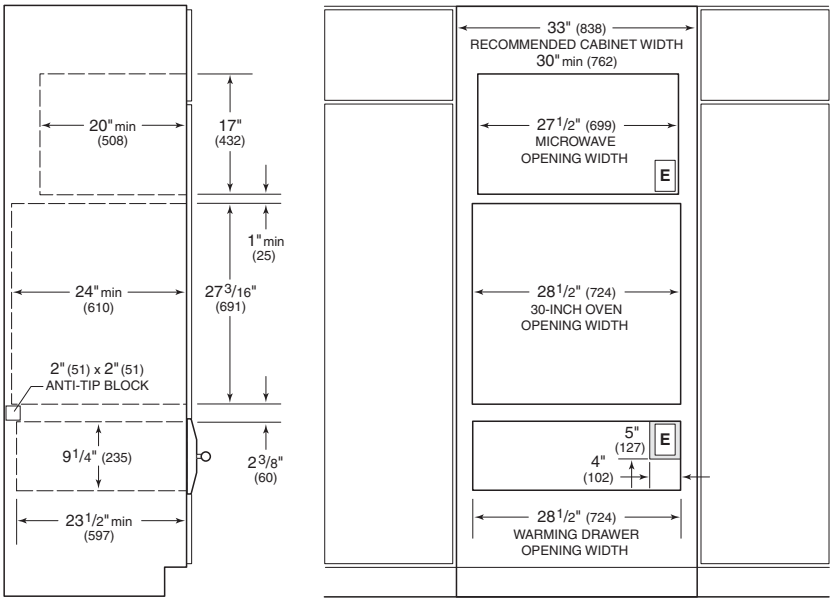
IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.

INSTALLATION SPECIFICATIONS

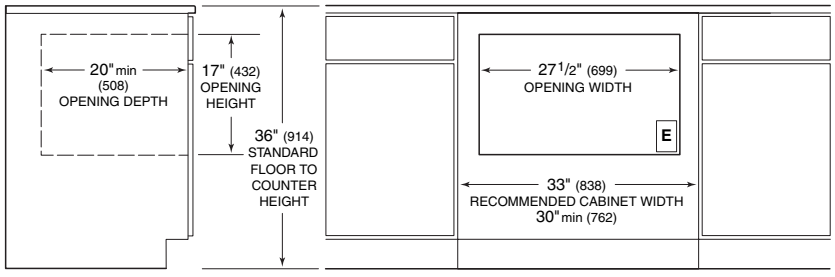
Non-Convection Microwave with 30" (762) Trim

Wall Application



NOTE: Refer to the built-in 30" (762) single oven specifications for electrical location.

Undercounter Installation



Dimensions in parentheses are in millimeters unless otherwise specified.

SPECIFICATIONS

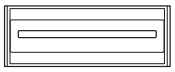
Non-Convection Microwave

Overall Width (free-standing)	**24" (610)**
Overall Width with 30" (762) trim	**29 7/8" (759)**
Overall Height (free-standing)	**13 3/8" (340)**
Overall Height with 30" (762) trim	**18 1/4" (464)**
Overall Depth	**19 1/8" (486)**
Interior Oven Cap	**2.0 cu ft (57 L)**
Interior Oven Dim (W x H x D)	**17 3/8" x 10 1/2" x 18 5/8" (441 x 267 x 473)**
Rec Cabinet Width	**33" (838)**
Min Cabinet Width	**30" (762)**
Min Base Support	**125 lbs (57 kg)**
Opening Width	**27 1/2" (699)**
Opening Height	**17" (432)**
Opening Depth	**20" (508) min**
Electrical Supply	**120 V AC, 60 Hz 15 amp dedicated circuit**
Power	**1200 W**
Power Cord	**3' (.9 m) 3-prong**
Shipping Weight	**50 lbs (23 kg)**

INSTALLATION OPTIONS

The Wolf non-convection microwave oven may be installed in combination with a 30" (762) single oven and 30" (762) warming drawer with stainless steel drawer front. Refer to page 6 for installation specifications for the 30" (762) single oven.

Refer to the installation instructions provided with the trim kit for detailed specifications. These instructions can also be found on the Wolf website, wolfappliance.com.



Model WD30
with Stainless Steel
Drawer Front

Model WD30
with Integrated
Drawer Front

WOLF WARMING DRAWERS

Warming drawers have a clear mission in life—to take good care of good food until it's time for you to eat. Our improved air control helps keep moist foods moist and crisp foods crisp. In addition, Wolf warming drawers are among the most spacious on the market, so you will have little problem storing items.

There are handy shelves for the inside, plus an optional set of five stainless steel containers that divide the drawer into sections, keeping different dishes warm at the same time.

From a design perspective, you have four choices for the drawer front. Electronic controls are hidden regardless of your panel selection. Choose from the classic stainless steel look or the premium finishes of platinum or carbon stainless steel. Also available is the integrated drawer front, which allows for a custom wood panel. Wolf offers optional decorative handles for the integrated drawer front. Keep in mind, there are significant changes to the installation procedure if you plan on using the integrated drawer front.

FEATURES

Stainless steel drawer front and handle available in classic, platinum and carbon finishes

Integrated drawer front allows for custom wood panel application

450-watt heating element

Hidden electronic touch control panel

Preset and variable temperature control

Preset automatic shut-off or drawer can be left on indefinitely

Stainless steel interior

Rack for stacking food

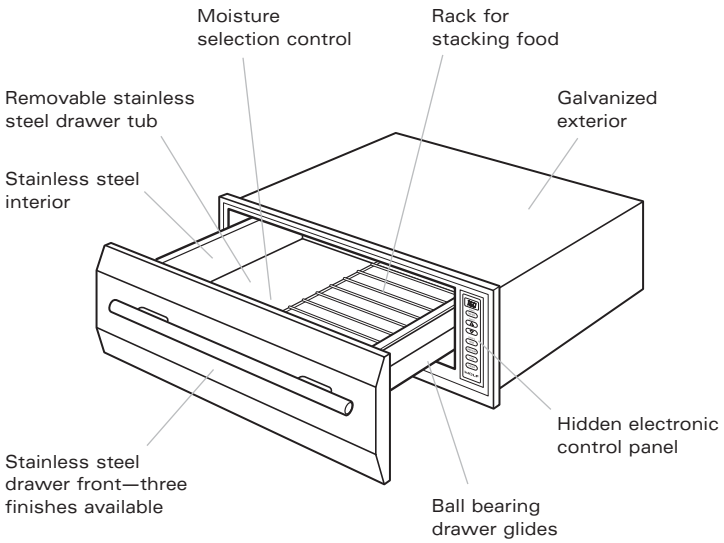
Removable stainless steel drawer tub

Full-extension, ball bearing drawer glides

UL certified for US and Canada

This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

WARMING DRAWER FEATURES
Model WD30
(stainless steel drawer front shown)



ACCESSORIES
Contact your Wolf Dealer

Five-piece container set—includes five commercial pans with lids, one large 14-quart pan, two medium 6-quart pans and two small 3-quart pans

PLANNING INFORMATION

The Wolf 30" (762) warming drawer is shipped without any decorative drawer front. You must order one of three stainless steel drawer fronts (handle included) in classic, platinum or carbon finish or the integrated front (no handle) for a custom wood application.

Specifications on the following pages provide overall dimensions, rough openings and installation options for the warming drawer with stainless steel and integrated drawer fronts. Note that there are significant differences to the installation requirements for the integrated drawer front.

An anti-tip block must be installed to prevent the unit from tipping forward when the drawer is opened.

The base platform for the warming drawer must be able to support 175 lbs (79 kg). This platform must be a minimum of 1" (25) above the toe kick to allow for the $^{11}/_{16}$" (17) overlap of the warming drawer trim.

A Wolf warming drawer may be installed below a Wolf single or double oven, or an electric or gas cooktop, provided the warming drawer is fully enclosed, top and bottom. The Wolf warming drawer may also be installed next to or above another Wolf warming drawer. Dimensions will vary according to the specific installation.

ELECTRICAL REQUIREMENTS

The Wolf warming drawer requires a separate, grounded 120 V AC, 60 Hz power supply. The service should have its own 15 or 20 amp circuit breaker, and a grounded 3-prong receptacle should be located within reach of the power cord and flush with the back wall. Locate electrical within the shaded area shown in the installation illustrations on the following pages.

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.

WOLF WARRANTY

Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

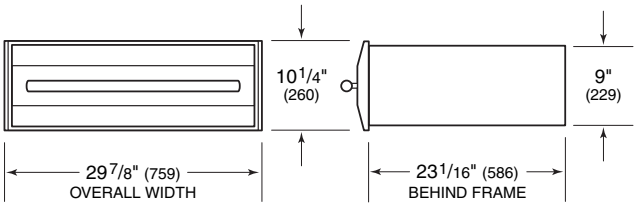
ACCESSORIES

Optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

OVERALL DIMENSIONS

Warming Drawer

(stainless steel drawer front shown)



FRONT PANEL OPTIONS

Warming Drawer

Model WD30

Classic Stainless	**WDFRONT/S**
Platinum Stainless	**WDFRONT/P**
Carbon Stainless	**WDFRONT/B**
Integrated (accepts wood panel)	**WDFRONT/I**

Optional drawer front panels are ordered and shipped as sales accessories. Stainless steel drawer front panels include matching tubular handle.

Dimensions in parentheses are in millimeters unless otherwise specified.

INSTALLATION

Refer to the installation instructions shipped with each Wolf product for detailed specifications.

STAINLESS STEEL DRAWER FRONT

Wolf recommends using a 33" (838) wide cabinet for the warming drawer with stainless steel drawer front. A minimum 30" (762) wide by 24" (610) deep cabinet is required.

SPECIFICATIONS

Warming Drawer with Stainless Steel Drawer Front

Overall Width	**29 7/8" (759)**
Overall Height	**10 1/4" (340)**
Overall Depth (behind frame)	**23 1/16" (586)**
Rec Cabinet Width	**33" (838)**
Min Cabinet Width	**30" (762)**
Min Cabinet Depth	**24" (610)**
Min Base Support	**175 lbs (79 kg)**
Opening Width	**28 1/2" (724)**
Opening Height	**9 1/4" (235)**
Opening Depth	**23 1/2" (597)**
Electrical Supply	**120 V AC, 60 Hz 15 or 20 amp circuit**
Heating Element	**450 W**
Power Cord	**3' (.9 m) 3-prong**
Shipping Weight	**75 lbs (34 kg)**

Dimensions may vary to ± 1/8" (3).

INSTALLATION OPTIONS

The Wolf warming drawer with stainless steel drawer front may be installed above or below a Wolf 30" (762) single or double oven, or below an electric or gas cooktop, provided the warming drawer is fully enclosed, top and bottom, with a minimum base support of 175 lbs (79 kg). Refer to the cooktop and oven sections for additional specifications. It may also be installed next to or above another Wolf warming drawer. Dimensions will vary according to the specific installation.

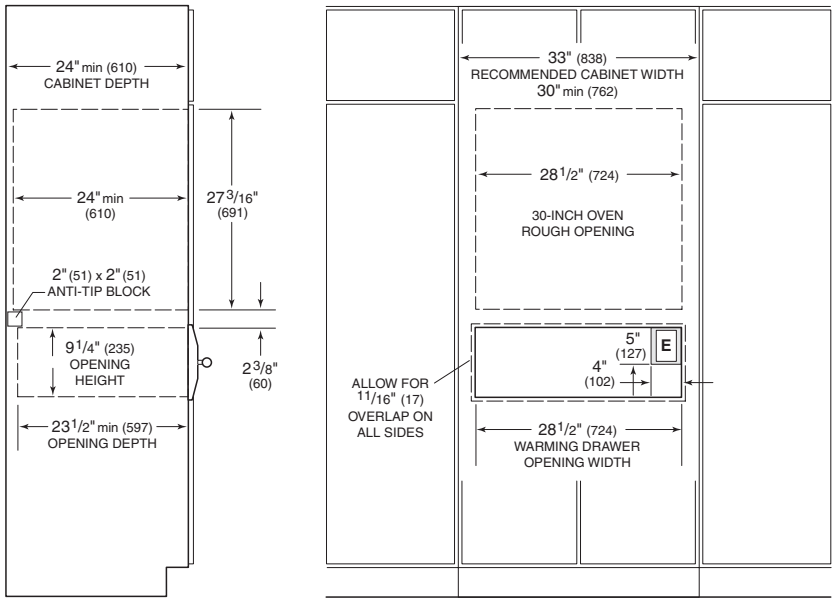
The Wolf warming drawer with stainless steel drawer front may be installed in combination with a 30" (762) single oven and microwave oven with 30" (762) trim. Refer to the illustrations on pages 37 and 39.

Refer to the installation instructions provided with the stainless steel drawer front for detailed specifications. These instructions can also be found on the Wolf website, wolfappliance.com.

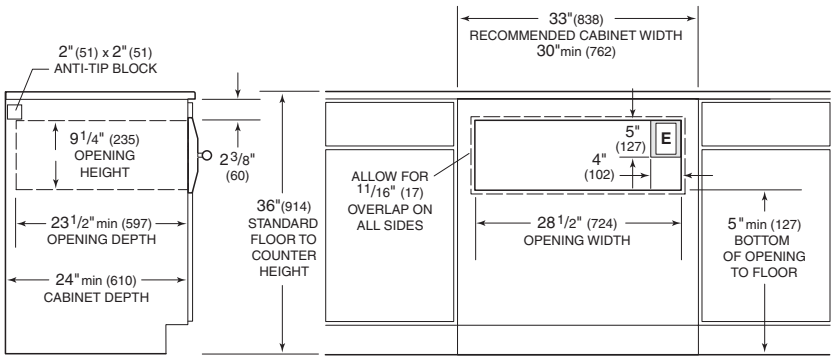
INSTALLATION SPECIFICATIONS

Warming Drawer with Stainless Steel Drawer Front

Installation below Built-In Oven



Undercounter Installation



INTEGRATED DRAWER FRONT

IMPORTANT NOTE: A minimum 33" (838) wide by 26" (660) deep cabinet is required for the warming drawer with integrated drawer front.

The Wolf warming drawer with an integrated drawer front can accommodate installations with a 30" (762) or 36" (914) wide cooktop. It may also be installed in combination with a 30" (762) single or double oven or a 36" (914) single oven. Dimensions will vary according to the specific installation.

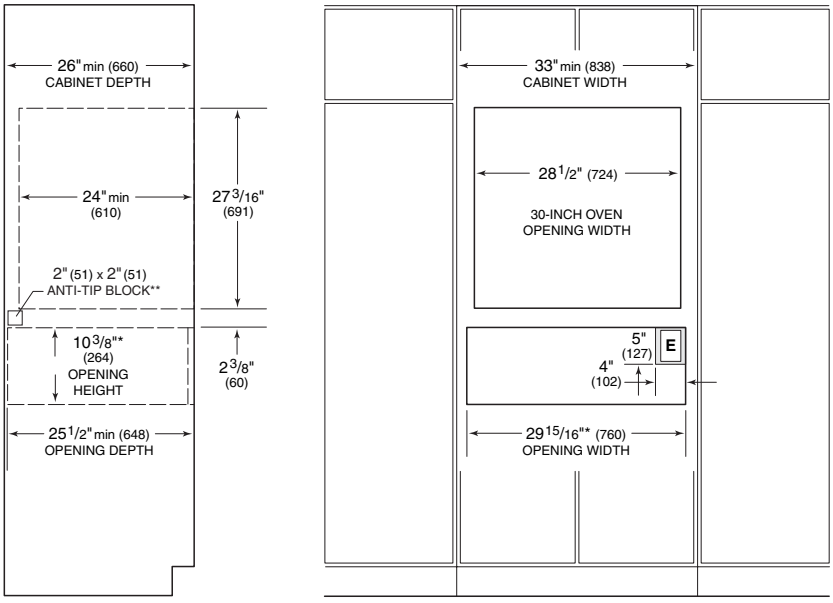
Keep in mind that the width of the custom panel for the warming drawer with integrated drawer front will vary according to the specific installation. The rough opening width will remain 29 15/16" (760) whether installed in combination with a 30" (762) or 36" (914) cooktop or oven.

The decorative wood drawer front panel must be a minimum of 1/2" (13) thick.

INSTALLATION SPECIFICATIONS

Warming Drawer with Integrated Drawer Front

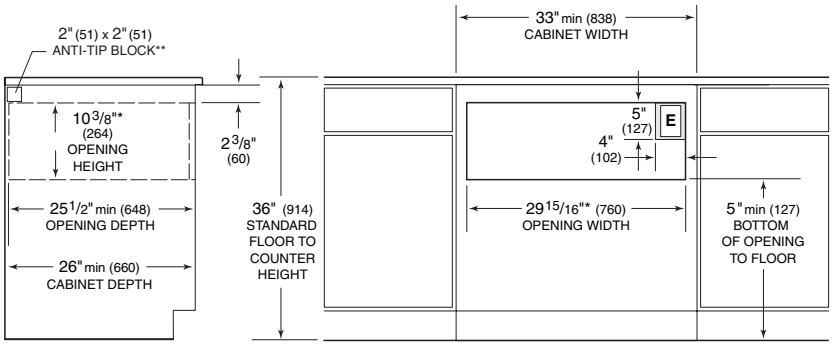
Installation below Built-In Oven



*Dimension may vary by ± 1/8" (3).

**Refer to installation instructions provided with the integrated drawer front (WDFRONT/I) for accurate placement of the anti-tip block.

Undercounter Installation



*Dimension may vary by ± 1/8" (3).

**Refer to installation instructions provided with the integrated drawer front (WDFRONT/I) for accurate placement of the anti-tip block.

Dimensions in parentheses are in millimeters unless otherwise specified.

SPECIFICATIONS

Warming Drawer with Integrated Drawer Front

Overall Width	**29 7/8" (759)**
Overall Height	**10 1/4" (340)**
Overall Depth (behind frame)	**23 1/16" (586)**
Min Cabinet Width	**33" (838)**
Min Cabinet Depth	**26" (660)**
Min Base Support	**175 lbs (79 kg)**
Opening Width	**29 15/16" (760)**
Opening Height	**10 3/8" (264)**
Opening Depth	**25 1/2" (648)**
Electrical Supply	**120 V AC, 60 Hz 15 or 20 amp circuit**
Heating Element	**450 W**
Power Cord	**3' (.9 m) 3-prong**
Shipping Weight	**75 lbs (34 kg)**

Dimensions may vary to ± 1/8" (3).

INSTALLATION OPTIONS

IMPORTANT NOTE: A minimum 33" (838) wide by 26" (660) deep cabinet is required for the warming drawer with integrated drawer front.

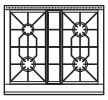
The Wolf warming drawer with integrated drawer front may be installed above or below any Wolf built-in oven, or below an electric or gas cooktop, provided the warming drawer is fully enclosed, top and bottom, with a minimum base support of 175 lbs (79 kg). Refer to the cooktop and oven sections for additional specifications. It may also be installed next to or above another Wolf warming drawer. Dimensions will vary according to the specific installation.

The Wolf warming drawer with integrated drawer front may be installed in combination with a 30" (762) or 36" (914) single oven and microwave oven with 30" (762) or 36" (914) trim. Refer to page 37. Dimensions will vary according to the specific installation.

Refer to the installation instructions provided with the integrated drawer front for detailed specifications. These instructions can also be found on the Wolf website, wolfappliance.com.

MODEL OPTIONS

Dual Fuel Ranges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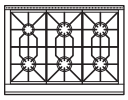
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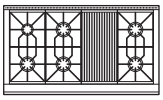
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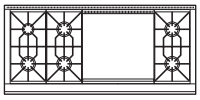
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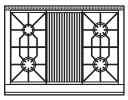
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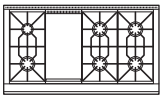
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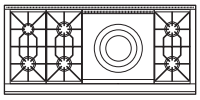
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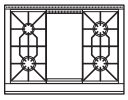
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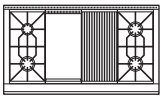
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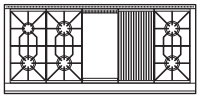
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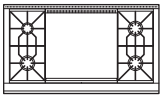
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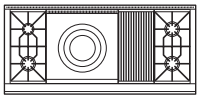
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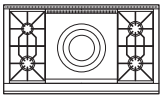
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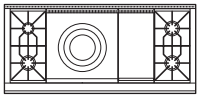

DF604GF

This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

WOLF DUAL FUEL RANGES

With Wolf's dual fuel ranges you have state-of-the-art cooking expertise in any number of sizes to meet the discriminating consumers' precise needs. Patented features ensure this range stands out from the rest in performance and also beauty.

Wolf dual fuel ranges come in 30" (762), 36" (914), 48" (1219) and 60" (1524) widths. Combined with the top configuration options, the different configurations you can choose from are numerous. Model numbers indicate the top configurations: (C) charbroiler, (G) griddle, (DG) double griddle and (F) French Top. All Wolf dual fuel ranges come in the classic stainless steel finish.

The electric oven(s) feature the Wolf exclusive dual convection system that delivers even temperature and airflow throughout. Its combination of convection fans and heating elements give the user convenience and superior control over eight different cooking modes. These modes include bake, roast, broil, convection bake, convection roast, convection broil, convection and bake stone (with bake stone accessory).

Advanced standard features such as dual-stacked sealed burners, dual convection fans, cobalt blue porcelain oven interior, pivoting control panel, along with the Wolf exclusive infrared charbroiler, infrared griddle and French Top are all yours for the asking. The freedom to customize your dual fuel range will make you and your client look great.

COOKING MODES

Bake
Roast
Broil
Convection Bake
Convection Roast
Convection Broil
Convection
Bake Stone*

**Accessory required.*

FEATURES

Natural or LP gas rangetop with dual convection electric oven(s)

18" (457) oven on 48" (1219) range is single convection

Optional infrared charbroiler, infrared griddle and French Top configurations

Classic stainless steel exterior finish with island trim

Distinctive red or black control knobs

Platinum bezels surround all knobs—chrome or brass bezels optional

Dual-stacked sealed 15,000 Btu/hr (4.4 kW) burners and one 9,200 Btu/hr (2.7 kW) burner, all with simmer capabilities and automatic reignition at all settings

Melt feature on 9,200 Btu/hr (2.7 kW) burner

Porcelain-coated cast iron continuous top grates

Pivoting hidden touch control panel

Eight cooking modes

Self-cleaning oven(s)

Cobalt blue porcelain oven interior

Coaxial temperature-displaying oven selector knob

Proof mode for 18" (457) oven on 48" (1219) range

Temperature probe feature

Three removable oven racks, six-level rack guide and full-extension bottom rack

Hidden bake element and recessed broil element in oven(s)

Triple-pane oven door window(s) and dual halogen lighting

Spring/damper door system on oven door(s)

Adjustable stainless steel legs in front and adjustable rear casters

CSA certified for US and Canada

WOLF WARRANTY

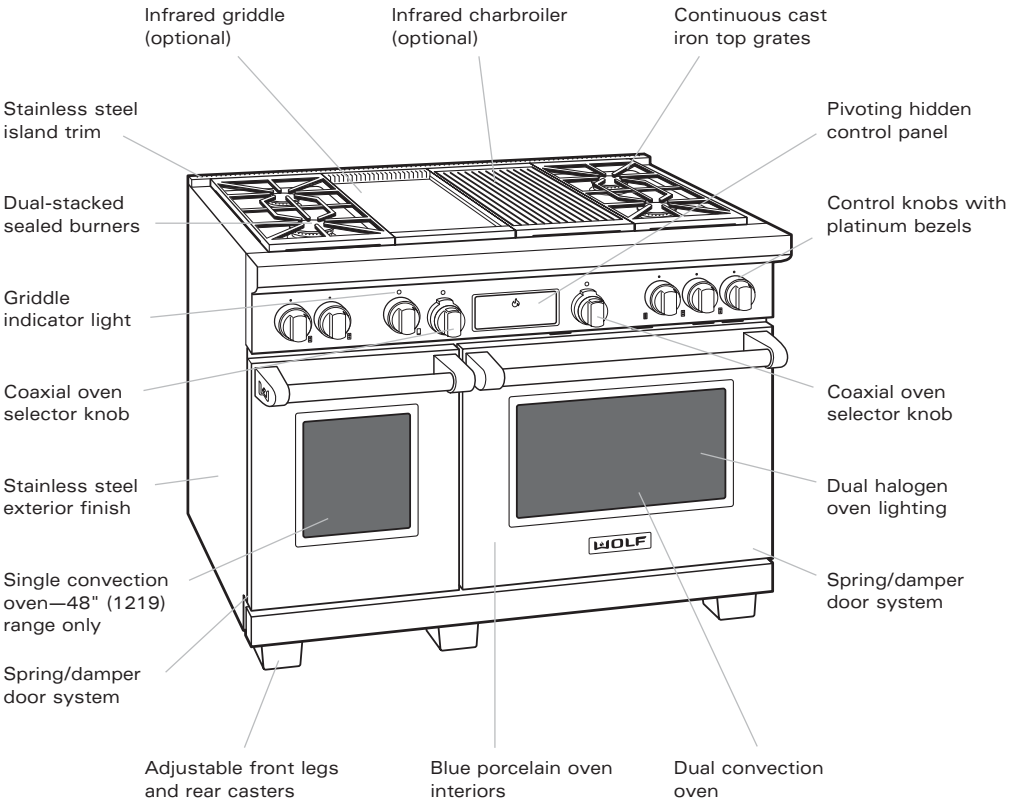
Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

ACCESSORIES

Optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

DUAL FUEL RANGE FEATURES

Model DF484CG shown



Dimensions in parentheses are in millimeters unless otherwise specified.

ACCESSORIES

Contact your Wolf Dealer

5" (127) and 10" (254) classic stainless steel risers

20" (508) classic stainless steel riser with shelf

Red or black control knobs*

Bezel accent colors in chrome or brass

Porcelain cast dual wok grate

Porcelain cast dual S-grates

Hardwood cutting board

Additional oven racks

Two-piece broiler pan and temperature probe

Dehydration accessory

Bake stone accessory

High altitude conversion kit

**Red or black control knobs must be ordered with the range.*

PLANNING INFORMATION

Wolf dual fuel ranges come in 30" (762), 36" (914), 48" (1219) and 60" (1524) widths. Specifications on the following pages provide overall dimensions, finished rough opening dimensions and installation specifics for each size of dual fuel range. We have minimized the information contained in the illustrations, concentrating on the critical information you must plan into your installation.

IMPORTANT NOTE: Caution must be used in planning the proper installation of the Wolf dual fuel range to avoid fires or damage to adjacent cabinetry or kitchen equipment. Please follow the minimum clearances established in the finished rough opening dimensions. Refer to specifications on the following pages for your model.

It is recommended that you use a Wolf Pro ventilation hood with the Wolf dual fuel range. Refer to pages 76–85 for Pro ventilation specifications.

HIGH ALTITUDE

Wolf dual fuel ranges using natural gas function up to an altitude of 8,000' (2438 m) without any adjustment. Natural gas and LP gas installations from 8,000' (2438 m) to 11,000' (3353 m) need the high altitude kit. Contact your Wolf dealer for details.

INSTALLATION

Refer to the installation instructions shipped with each Wolf product for detailed specifications.

ELECTRICAL | GAS REQUIREMENTS

Specifications on the following pages provide electrical and gas requirements for each size of dual fuel range.

Locate electrical and gas supply within the shaded area shown in the Installation Specifications illustration for your model.

Wolf dual fuel ranges are designed with a terminal block on the rear of the range. The terminal block allows for a 3-wire or 4-wire installation. For a 4-wire installation, the ground strap from the unit to the terminal block must be cut. Two concentric knockouts on the base of the unit are provided to allow a certified electrical contractor to wire the range directly to the electrical supply. The terminal block will also accept an appliance cord that is sized correctly for the voltage and amperage of your range.

Wolf dual fuel ranges are designed to operate on natural gas at 5" (127) WC (water column) pressure or LP gas at 10" (254) WC pressure. The maximum gas supply pressure to the regulator should never exceed 14" (356) WC, .5 psi (3.5 kPa).

Wolf recommends the use of a 1/2" (13) I.D. commercial-type flex hose; this is the minimum size that may be used. All plumbing to the flex hose **must** be 3/4" (19) minimum I.D. pipe.

IMPORTANT NOTE: A separate external gas shut-off valve must be located near the range in an accessible location.

You must follow all National Electrical Code and gas regulations. In addition, be aware of local codes and ordinances when installing your services.

BURNER RATING

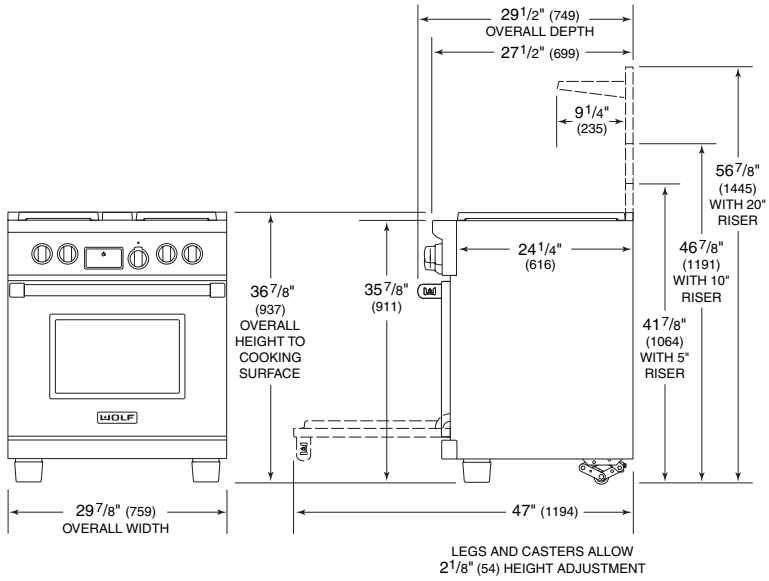
Dual Fuel Ranges

Surface Burners	**15,000 Btu/hr (4.4 kW) with 950 Btu/hr (.3 kW) delivered at simmer** **(1) 9,200 Btu/hr (2.7 kW) with 325 Btu/hr (.1 kW) delivered at simmer**
Infrared Charbroiler	**16,000 Btu/hr (4.7 kW)**
Infrared Griddle	**18,000 Btu/hr (5.3 kW)**
Infrared Double Griddle	**(2) 18,000 Btu/hr (5.3 kW)**
French Top	**15,000 Btu/hr (4.4 kW)**

Refer to the specific model requirements for risers in non-island installations.

OVERALL DIMENSIONS

30" (762) Dual Fuel Range



Dimensions may vary to ± 1/8" (3).

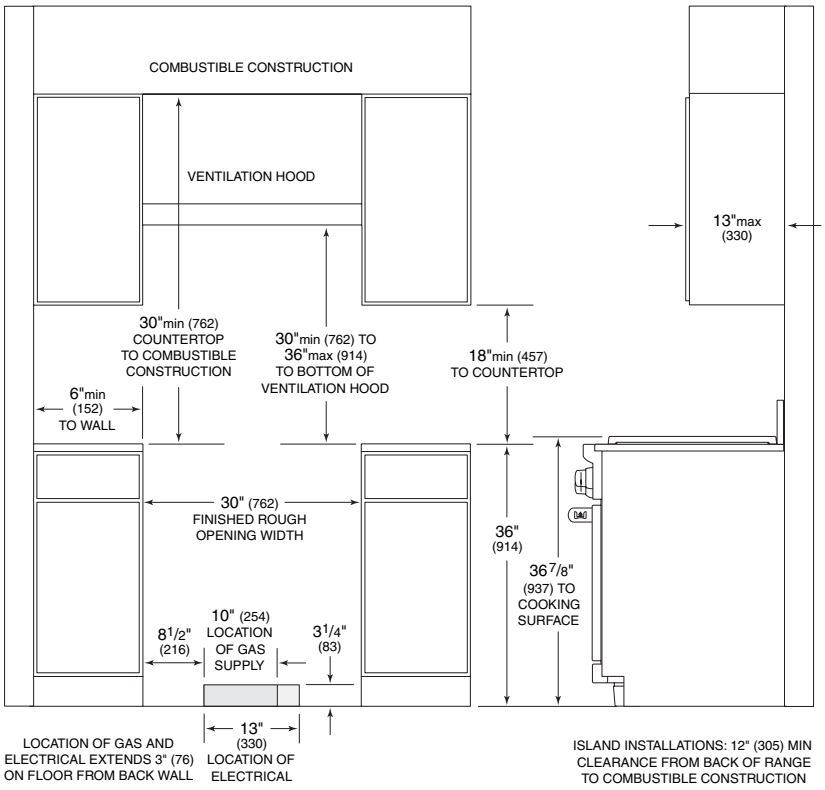
SPECIFICATIONS

30" (762) Dual Fuel Range

Overall Width	**29 7/8" (759)**
Overall Height (to cooking surface)	**36 7/8" (937)**
Overall Depth	**29 1/2" (749)**
Oven Interior Capacity	
Overall	**4.5 cu ft (127 L)**
Usable	**3.4 cu ft (96 L)**
Interior Dimensions (W x H x D)	**21 1/2" x 16 1/2" x 16 3/8" (546 x 419 x 416)**
Opening Width	**30" (762)**
Electrical Supply	**240/208 V AC, 60 Hz 30 amp dedicated circuit**
Electrical Rating	**5.2 kW at 240 V 4.5 kW at 208 V**
Total Amps	**21.7**
Shipping Weight	**325 lbs (147 kg)**

INSTALLATION SPECIFICATIONS

30" (762) Dual Fuel Range



MODEL OPTIONS

30" (762) Dual Fuel Range

Four Surface Burners	**DF304**

Natural gas model listed; for LP gas add (-LP) to the model number.

Dimensions in parentheses are in millimeters unless otherwise specified.

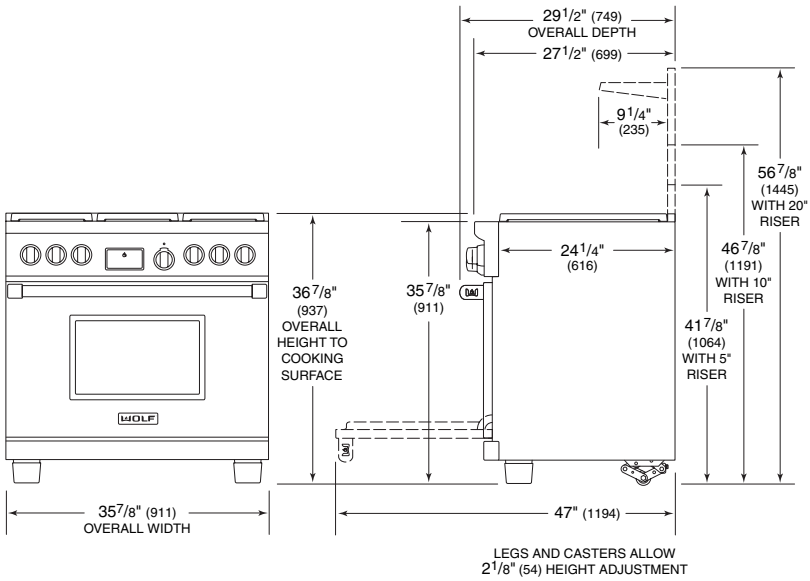
SPECIFICATIONS

36" (914) Dual Fuel Ranges

Overall Width	**35 7/8" (911)**
Overall Height (to cooking surface)	**36 7/8" (937)**
Overall Depth	**29 1/2" (749)**
Oven Interior Capacity	
Overall	**5.3 cu ft (150 L)**
Usable	**4.2 cu ft (119 L)**
Interior Dimensions (W x H x D)	**26 1/2" x 16 1/2" x 16 3/8" (673 x 419 x 416)**
Opening Width	**36" (914)**
Electrical Supply	**240/208 V AC, 60 Hz 30 amp dedicated circuit**
Electrical Rating	**5.2 kW at 240 V 4.5 kW at 208 V**
Total Amps	**21.7**
Shipping Weight	**445–470 lbs (202–213 kg)**

OVERALL DIMENSIONS

36" (914) Dual Fuel Ranges



Dimensions may vary to ± 1/8" (3).

MODEL OPTIONS

36" (914) Dual Fuel Ranges

Six Surface Burners	**DF366**
Four Surface Burners	
with Charbroiler	**DF364C**
with Griddle	**DF364G**

Natural gas models listed; for LP gas add (-LP) to the model number.

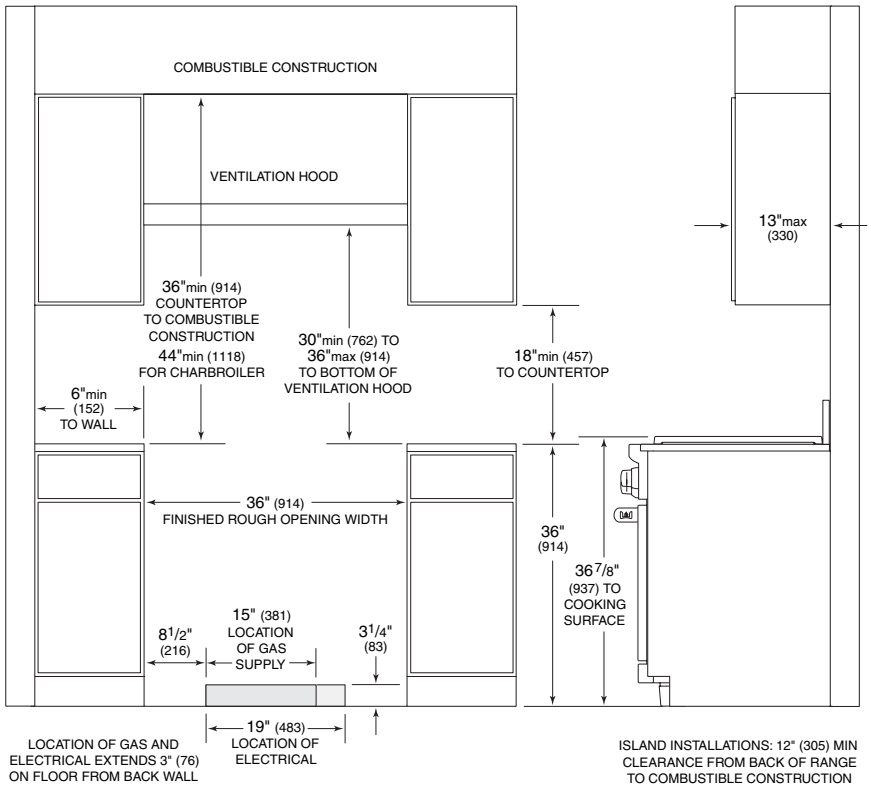
IMPORTANT NOTE: A minimum 10" (254) riser is required when installing a 36" (914) dual fuel range with a charbroiler or griddle against a combustible surface.

INSTALLATION

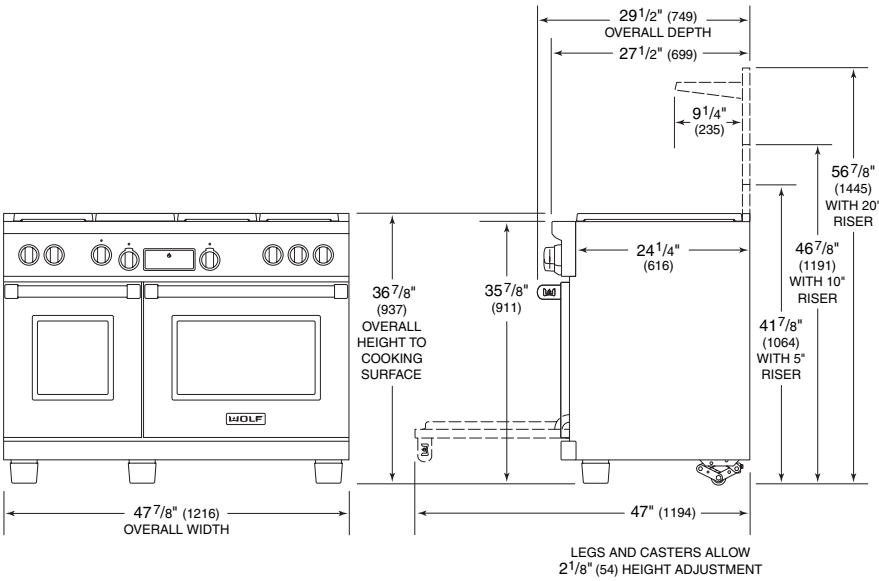
Refer to the installation instructions shipped with each Wolf product for detailed specifications.

INSTALLATION SPECIFICATIONS

36" (914) Dual Fuel Ranges



OVERALL DIMENSIONS
48" (1219) Dual Fuel Ranges

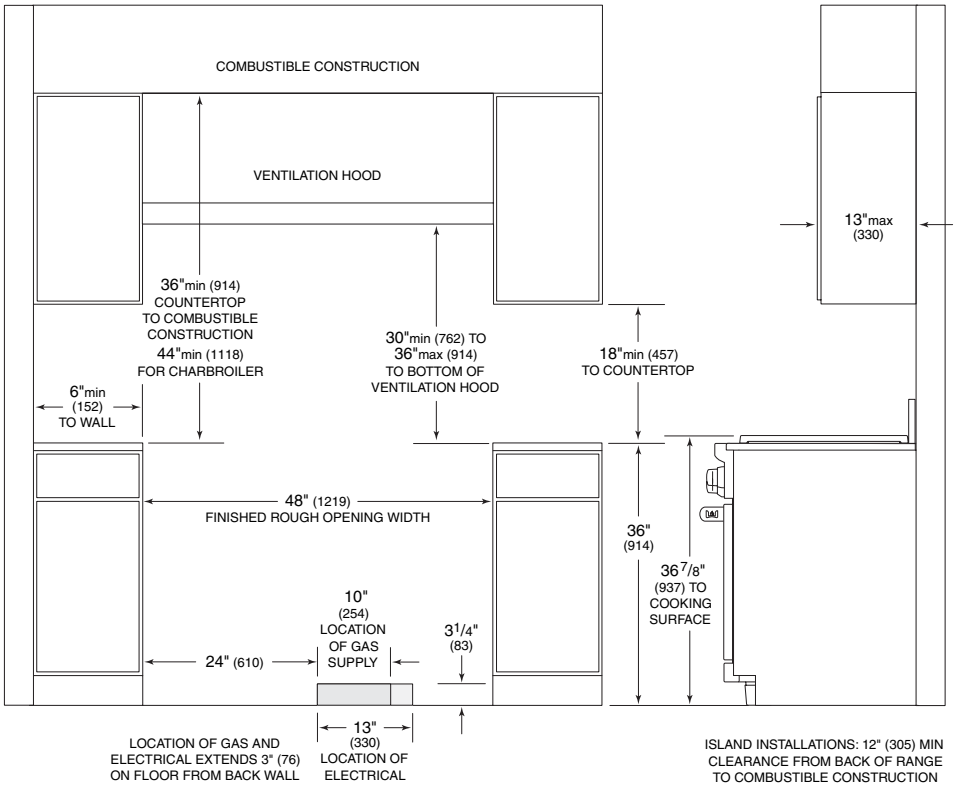


Dimensions may vary to ± 1/8" (3).

SPECIFICATIONS
48" (1219) Dual Fuel Ranges

Overall Width	**47 7/8" (1216)**
Overall Height (to cooking surface)	**36 7/8" (937)**
Overall Depth	**29 1/2" (749)**
Large Oven Interior Capacity	
Overall	**4.5 cu ft (127 L)**
Usable	**3.4 cu ft (96 L)**
Interior Dimensions (W x H x D)	**21 1/2" x 16 1/2" x 16 3/8" (546 x 419 x 416)**
Small Oven Interior Capacity	
Overall	**2.5 cu ft (71 L)**
Usable	**1.8 cu ft (51 L)**
Interior Dimensions (W x H x D)	**11 5/8" x 16 1/2" x 16 3/8" (295 x 419 x 416)**
Opening Width	**48" (1219)**
Electrical Supply	**240/208 V AC, 60 Hz 50 amp dedicated circuit**
Electrical Rating	**10.2 kW at 240 V 8.8 kW at 208 V**
Total Amps	**42.5**
Shipping Weight	**665–750 lbs (302–340 kg)**

INSTALLATION SPECIFICATIONS
48" (1219) Dual Fuel Ranges



MODEL OPTIONS
48" (1219) Dual Fuel Ranges

Six Surface Burners

with Charbroiler	**DF486C**
with Griddle	**DF486G**

Four Surface Burners

with Charbroiler and Griddle	**DF484CG**
with Double Griddle	**DF484DG**
with French Top	**DF484F**

Natural gas models listed; for LP gas add (-LP) to the model number.

IMPORTANT NOTE: A minimum 10" (254) riser is required for all 48" (1219) dual fuel range models installed against a combustible surface.

Dimensions in parentheses are in millimeters unless otherwise specified.

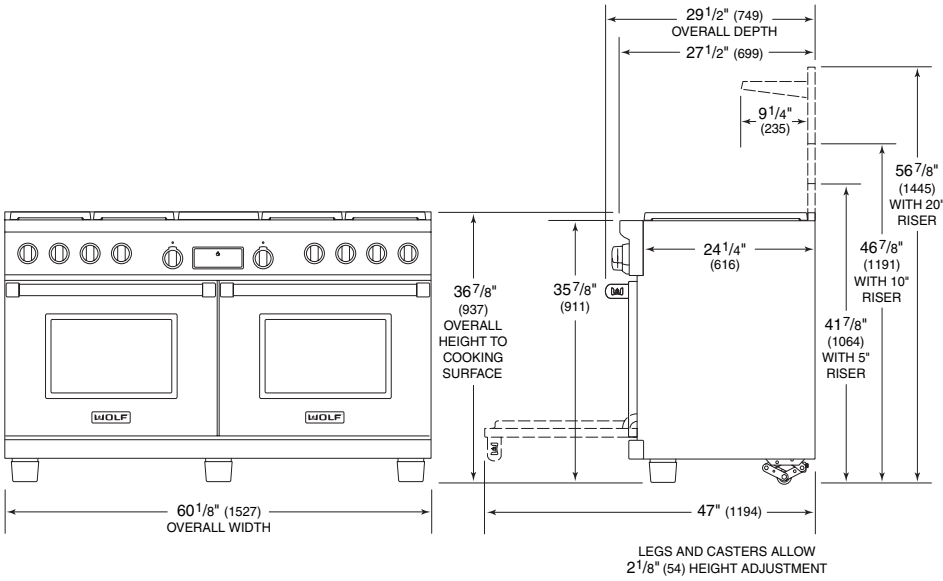
SPECIFICATIONS

60" (1524) Dual Fuel Ranges

Overall Width	**60 1/8" (1527)**
Overall Height (to cooking surface)	**36 7/8" (937)**
Overall Depth	**29 1/2" (749)**
Oven Interior Capacity	
Overall (per oven)	**4.5 cu ft (127 L)**
Usable (per oven)	**3.4 cu ft (96 L)**
Interior Dimensions (W x H x D)	**21 1/2" x 16 1/2" x 16 3/8" (546 x 419 x 416) each**
Opening Width	**60 1/4" (1530)**
Electrical Supply	**240/208 V AC, 60 Hz 50 amp dedicated circuit**
Electrical Rating	**10.2 kW at 240 V 8.8 kW at 208 V**
Total Amps	**42.5**
Shipping Weight	**875–950 lbs (397–431 kg)**

OVERALL DIMENSIONS

60" (1524) Dual Fuel Ranges



Dimensions may vary to ± 1/8" (3).

MODEL OPTIONS

60" (1524) Dual Fuel Ranges

Six Surface Burners

with Double Griddle	**DF606DG**
with French Top	**DF606F**
with Charbroiler and Griddle	**DF606CG**

Four Surface Burners

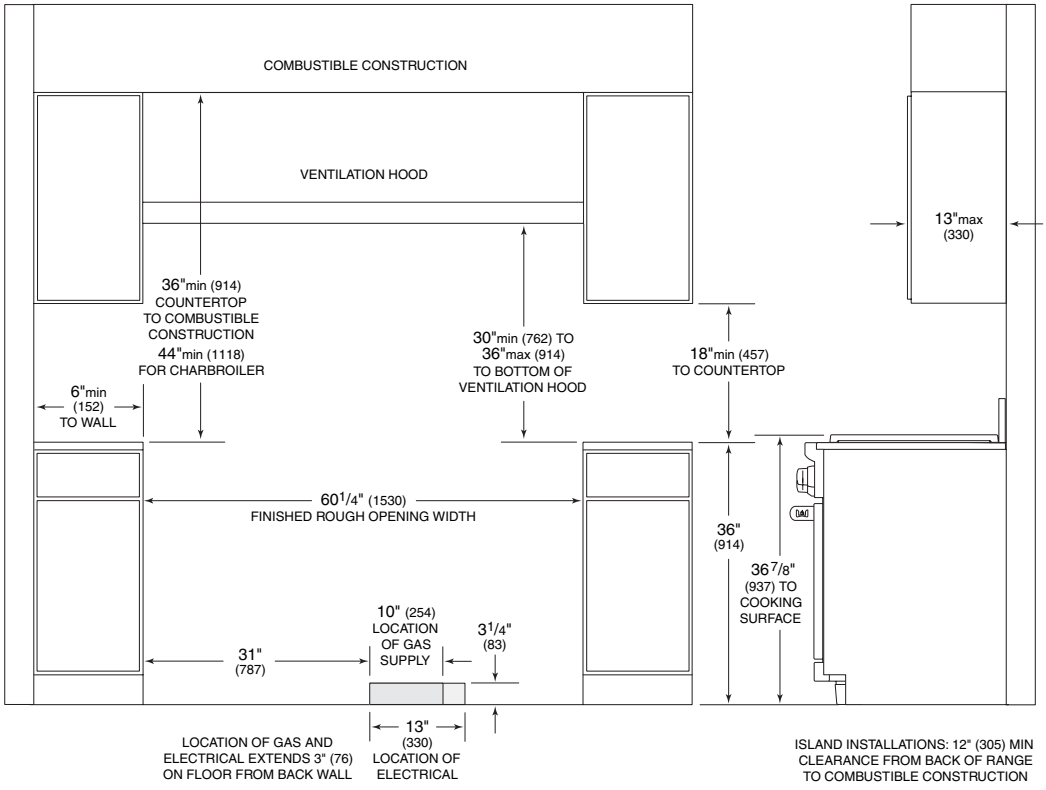
with Charbroiler and French Top	**DF604CF**
with Griddle and French Top	**DF604GF**

Natural gas models listed; for LP gas add (-LP) to the model number.

IMPORTANT NOTE: A minimum 10" (254) riser is required for all 60" (1524) dual fuel range models installed against a combustible surface.

INSTALLATION SPECIFICATIONS

60" (1524) Dual Fuel Ranges



WOLF GAS RANGES

If it looks as if it could be in a restaurant kitchen, well, that's natural. That's precisely where Wolf has spent the past seven decades, perfecting the form, function and sheer durability of our stainless steel gas ranges.

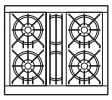
Wolf gas ranges come in 30" (762), 36" (914), 48" (1219) and 60" (1524) widths, and combined with the range top options, the different configurations you can choose from are numerous. Model numbers indicate the range top features: (C) charbroiler, (G) griddle, (DG) double griddle and (F) French Top.

Advanced standard features such as an infrared oven broiler, convection baking, dual burners, along with the Wolf exclusive infrared charbroiler, infrared griddle and French Top are all yours for the asking. The freedom to customize your gas range will make you and your client look great.

All Wolf gas ranges come in the classic stainless steel finish and are shipped with the distinctive red control knobs. Contact your Wolf dealer for optional black knobs available at no cost.

TOP CONFIGURATIONS

Gas Ranges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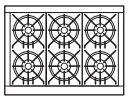
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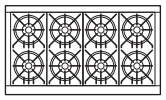
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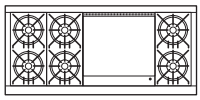
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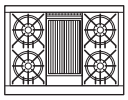
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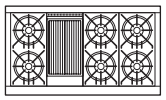
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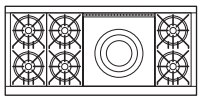
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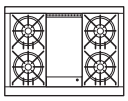
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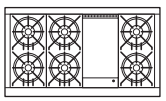
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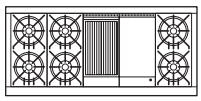
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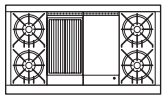
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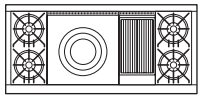
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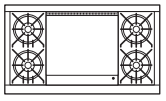
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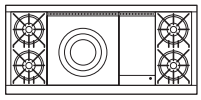
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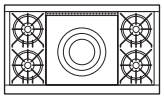
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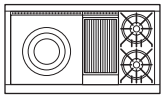

R482CF

This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

Dimensions in parentheses are in millimeters unless otherwise specified.

FEATURES

Natural or LP gas models

Fits standard 24" (610) deep cabinets with zero clearance for easy installation

Optional infrared charbroiler, infrared griddle and French Top configurations

Classic stainless steel exterior finish

Dual brass burners with automatic reignition at all settings, 500 Btu/hr (.1 kW) simmer to 16,000 Btu/hr (4.7 kW) high

Porcelain-coated cast iron top grates

Large red control knobs with four position settings and chrome bezels—optional black knobs available

Large capacity convection oven(s) with infrared broiler, porcelain interior, three adjustable racks, lights and door window

18" (457) oven with porcelain interior and two adjustable racks on 48" (1219) range

Stainless steel drip tray on ball bearing slides

Adjustable 3" (76) stainless steel legs in front and rear casters

Full side panels and skirt

High altitude conversion kits available

CSA certified for US and Canada

WOLF WARRANTY

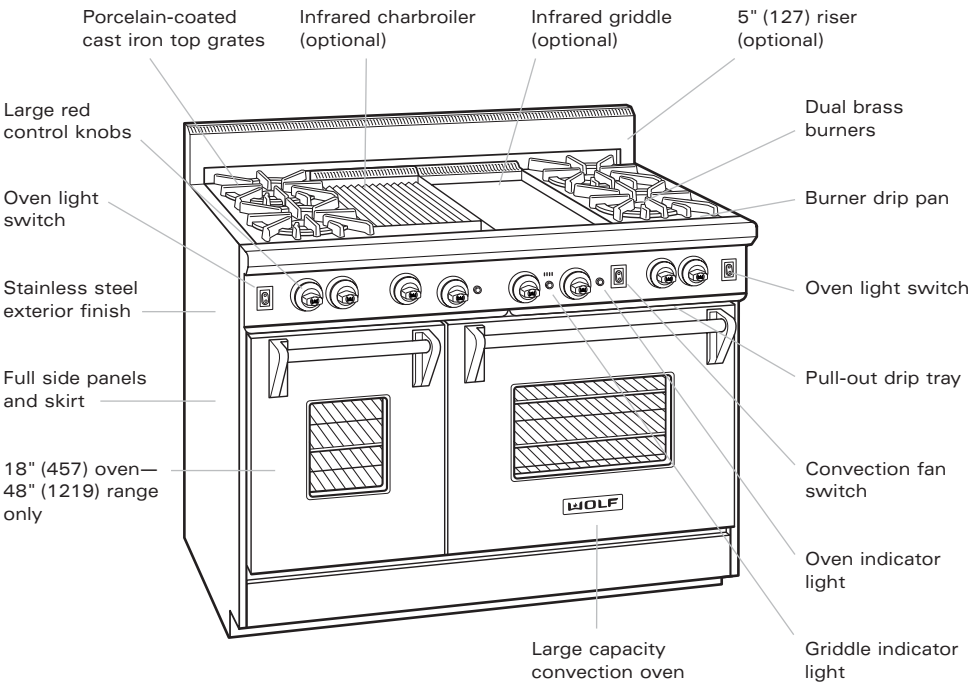
Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

ACCESSORIES

Optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

GAS RANGE FEATURES

Model R484CG shown with 5" (127) riser



ACCESSORIES

Contact your Wolf Dealer

5" (127) and 10" (254) classic stainless steel risers

20" (508) classic stainless steel riser with shelf

Classic stainless steel island trim

Black control knobs*

Porcelain-coated cast iron wok grate

Porcelain-coated cast iron S-grates

Hardwood cutting board

Additional oven racks

High altitude conversion kit

**Black control knobs are available at no cost.*

PLANNING INFORMATION

Wolf gas ranges come in 30" (762), 36" (914), 48" (1219) and 60" (1524) widths. Specifications on the following pages provide overall dimensions, finished rough opening dimensions and installation specifics for each size of gas range. We have minimized the information contained in the illustrations, concentrating on the critical information you must plan into your installation.

IMPORTANT NOTE: Caution must be used in planning the proper installation of the Wolf gas range to avoid fires or damage to adjacent cabinetry or kitchen equipment. Please follow the minimum clearances established in the finished rough opening dimensions. Refer to specifications on the following pages for your model.

It is recommended that you use a Wolf Pro ventilation hood with the Wolf gas range. Refer to pages 76–85 for Pro ventilation specifications.

ELECTRICAL | GAS REQUIREMENTS

The Wolf gas range requires a 110/120 V electrical supply to operate the electronic ignition system. The 6' (1.8 m) power supply cord provided with the range is equipped with a 3-prong, grounded plug for protection against shock hazard. The service should have its own 15 amp circuit breaker.

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

Locate electrical and gas supply within the shaded area shown in the Installation Specifications illustration for your model.

Wolf gas ranges are designed to operate on natural gas at 5" (127) WC (water column) pressure or LP gas at 10" (254) WC pressure. The maximum gas supply pressure to the regulator should never exceed 14" (356) WC, .5 psi (3.5 kPa).

Wolf recommends the use of a 1/2" (13) I.D. commercial-type flex hose; this is the minimum size that may be used. All plumbing to the flex hose **must** be 3/4" (19) minimum I.D. pipe.

IMPORTANT NOTE: A separate external gas shut-off valve must be located near the range in an accessible location.

You must follow all National Electrical Code and gas regulations. In addition, be aware of local codes and ordinances when installing your services.

HIGH ALTITUDE

The Wolf gas range functions up to 6,000' (1828 m) in altitude without any adjustment. If the installation is above 6,000' (1828 m), contact your Wolf dealer.

BURNER RATING

Gas Ranges

Surface Burners	**16,000 Btu/hr (4.7 kW) with 500 Btu/hr (.1 kW) delivered at simmer**
Infrared Charbroiler	**16,000 Btu/hr (4.7 kW)**
Infrared Griddle	**18,000 Btu/hr (5.3 kW)**
Infrared Double Griddle	**(2) 18,000 Btu/hr (5.3 kW)**
French Top	**15,000 Btu/hr (4.4 kW)**
Oven Burner (Bake)	**30,000 Btu/hr (8.8 kW)**
Infrared Oven Broiler	**18,000 Btu/hr (5.3 kW)**

Refer to the specific model requirements for risers in non-island installations.

Dimensions in parentheses are in millimeters unless otherwise specified.

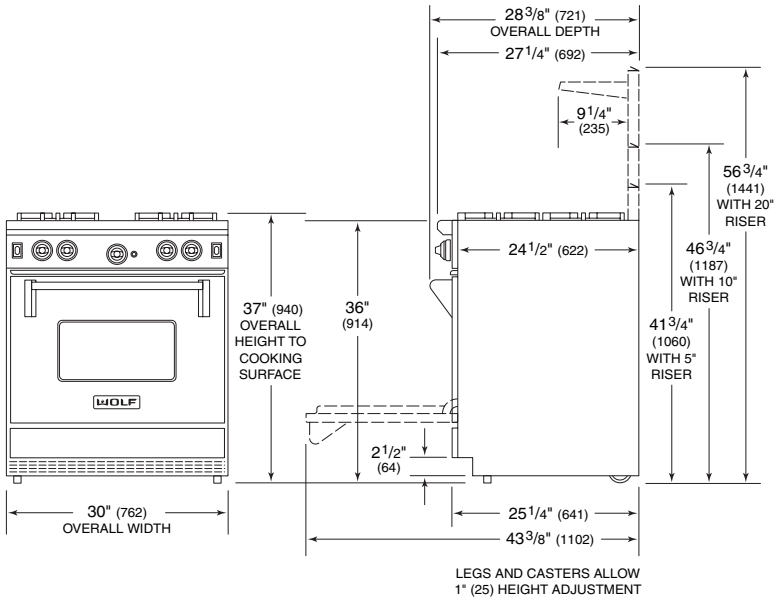
SPECIFICATIONS

30" (762) Gas Range

Overall Width	**30" (762)**
Overall Height (to cooking surface)	**37" (940)**
Overall Depth	**28 3/8" (721)**
Oven Interior Capacity	
Overall	**3.9 cu ft (110 L)**
Usable	**3.4 cu ft (96 L)**
Oven Interior Dim (W x H x D)	**24" x 16 1/2" x 17" (610 x 419 x 432)**
Opening Width	**30 1/4" (768)**
Electrical Supply	**110/120 V AC, 60 Hz 15 amp dedicated circuit**
Power Cord	**6' (1.8 m) 3-prong**
Shipping Weight	**325 lbs (147 kg)**

OVERALL DIMENSIONS

30" (762) Gas Range



Dimensions may vary to ± 1/8" (3).

MODEL OPTIONS

30" (762) Gas Range

Four Surface Burners	**R304**

Natural gas model listed; for LP gas add (-LP) to the model number.

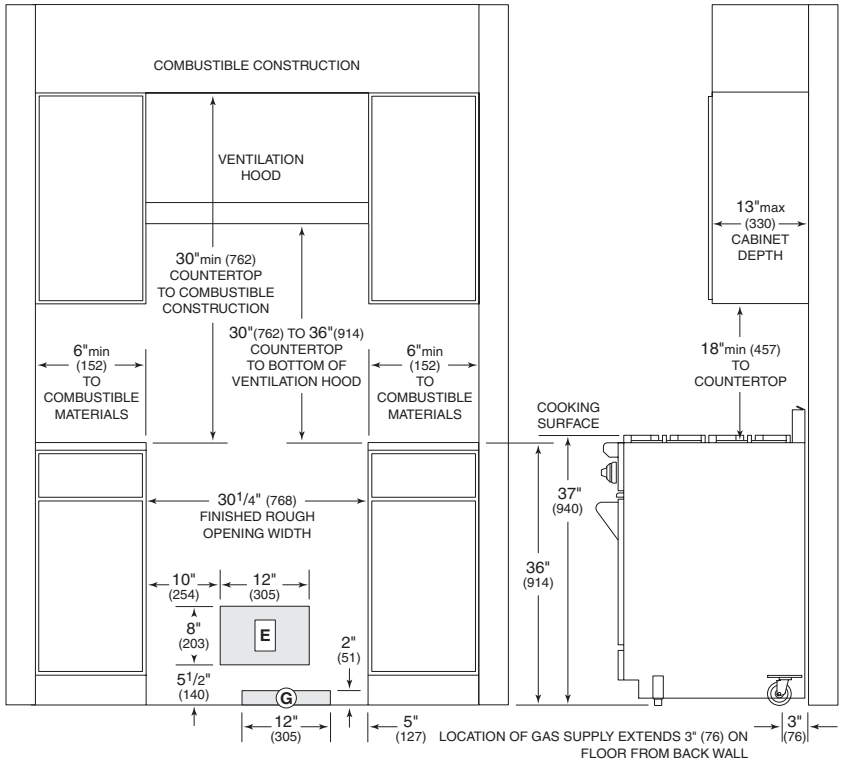
IMPORTANT NOTE: A minimum 5" (127) riser is required when installing a 30" (762) gas range against a combustible surface.

INSTALLATION

Refer to the installation instructions shipped with each Wolf product for detailed specifications.

INSTALLATION SPECIFICATIONS

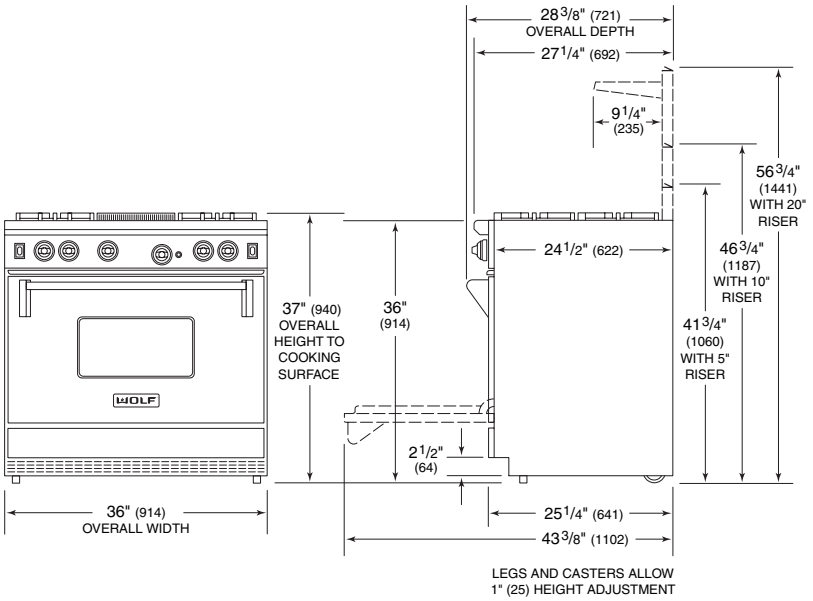
30" (762) Gas Range



ISLAND INSTALLATIONS: 12" (305) MINIMUM CLEARANCE FROM BACK OF RANGE TO COMBUSTIBLE REAR WALL ABOVE COUNTERTOP – 0" (0) TO NON-COMBUSTIBLE MATERIALS

OVERALL DIMENSIONS

36" (914) Gas Ranges



Dimensions may vary to ± 1/8" (3).

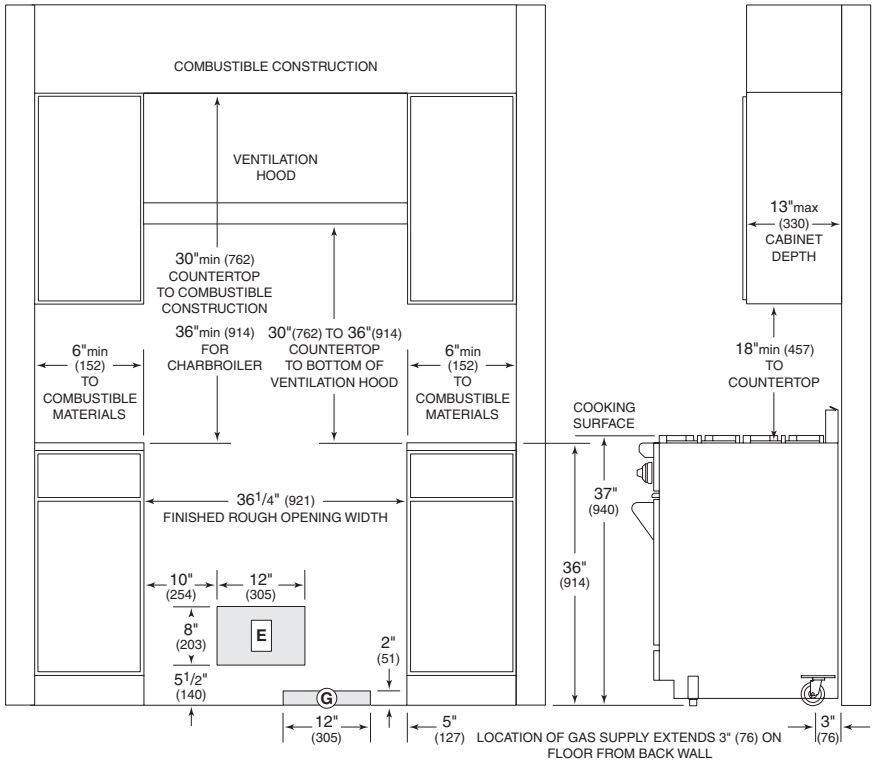
SPECIFICATIONS

36" (914) Gas Ranges

Overall Width	**36" (914)**
Overall Height (to cooking surface)	**37" (940)**
Overall Depth	**28 3/8" (721)**
Oven Interior Capacity	
Overall	**4.9 cu ft (139 L)**
Usable	**4.3 cu ft (122 L)**
Oven Interior Dim (W x H x D)	**30" x 16 1/2" x 17" (762 x 419 x 432)**
Opening Width	**36 1/4" (921)**
Electrical Supply	**110/120 V AC, 60 Hz 15 amp dedicated circuit**
Power Cord	**6' (1.8 m) 3-prong**
Shipping Weight	**445–470 lbs (202–213 kg)**

INSTALLATION SPECIFICATIONS

36" (914) Gas Ranges



ISLAND INSTALLATIONS: 12" (305) MINIMUM CLEARANCE FROM BACK OF RANGE TO COMBUSTIBLE REAR WALL ABOVE COUNTERTOP – 0" (0) TO NON-COMBUSTIBLE MATERIALS

MODEL OPTIONS

36" (914) Gas Ranges

Six Surface Burners	**R366**
Four Surface Burners	
with Charbroiler	**R364C**
with Griddle	**R364G**

Natural gas models listed; for LP gas add (-LP) to the model number.

IMPORTANT NOTE: A minimum 5" (127) riser is required when installing a gas range against a combustible surface. A minimum 10" (254) riser is required when installing a gas range with a charbroiler or griddle against a combustible surface.

Dimensions in parentheses are in millimeters unless otherwise specified.

SPECIFICATIONS

48" (1219) Gas Ranges

Overall Width	**48" (1219)**
Overall Height (to cooking surface)	**37" (940)**
Overall Depth	**28 3/8" (721)**
Large Oven Interior Capacity	
Overall	**3.9 cu ft (110 L)**
Usable	**3.4 cu ft (96 L)**
Interior Dimensions (W x H x D)	**24" x 16 1/2" x 17" (610 x 419 x 432)**
Small Oven Interior Capacity	
Overall	**2.4 cu ft (68 L)**
Usable	**1.7 cu ft (48 L)**
Interior Dimensions (W x H x D)	**13 1/2" x 16 1/2" x 17" (343 x 419 x 432)**
Opening Width	**48 1/4" (1226)**
Electrical Supply	**110/120 V AC, 60 Hz 15 amp dedicated circuit**
Power Cord	**6' (1.8 m) 3-prong**
Shipping Weight	**650–750 lbs (295–340 kg)**

MODEL OPTIONS

48" (1219) Gas Ranges

Eight Surface Burners **R488**

Six Surface Burners

with Charbroiler **R486C**

with Griddle **R486G**

Four Surface Burners

with Charbroiler and Griddle **R484CG**

with Double Griddle **R484DG**

with French Top **R484F**

Two Surface Burners

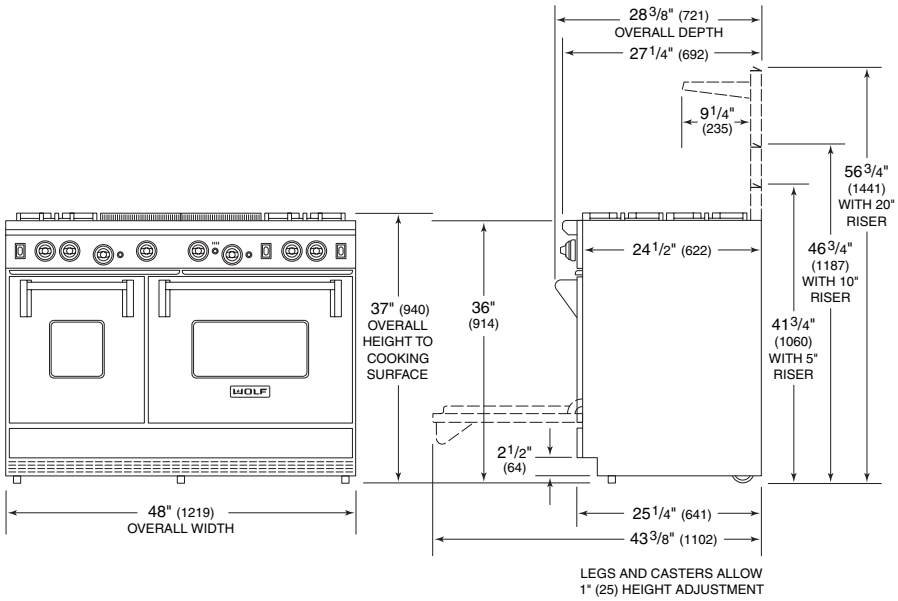
with Charbroiler and French Top **R482CF**

Natural gas models listed; for LP gas add (-LP) to the model number.

IMPORTANT NOTE: A minimum 5" (127) riser is required when installing a gas range against a combustible surface. A minimum 10" (254) riser is required when installing a gas range with a charbroiler or griddle against a combustible surface.

OVERALL DIMENSIONS

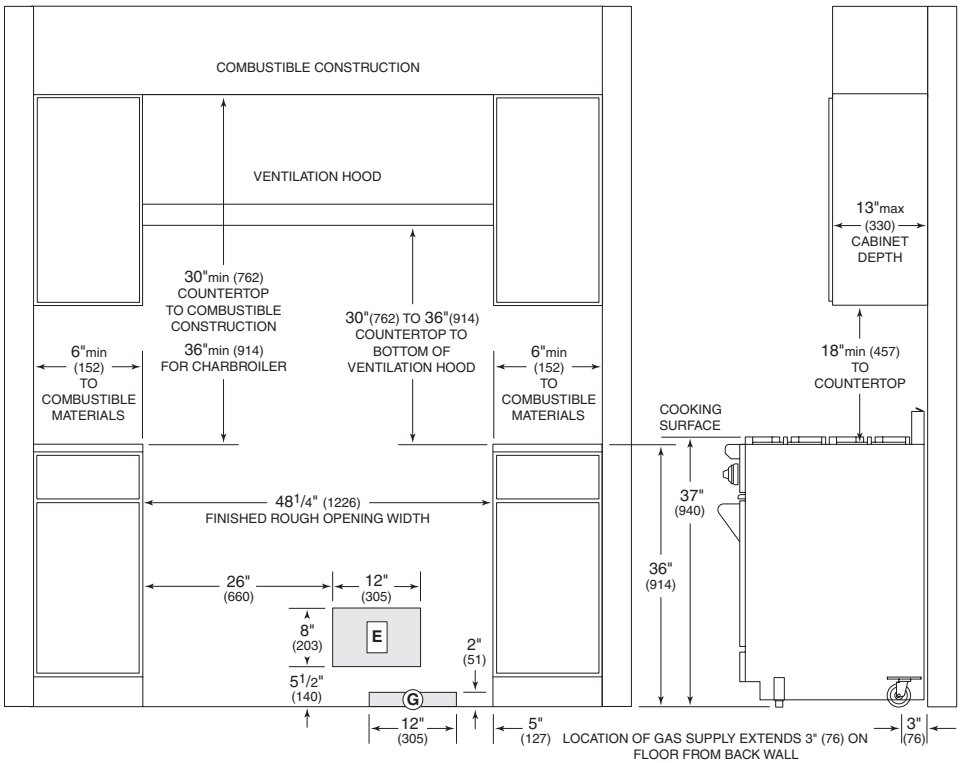
48" (1219) Gas Ranges



Dimensions may vary to ± 1/8" (3).

INSTALLATION SPECIFICATIONS

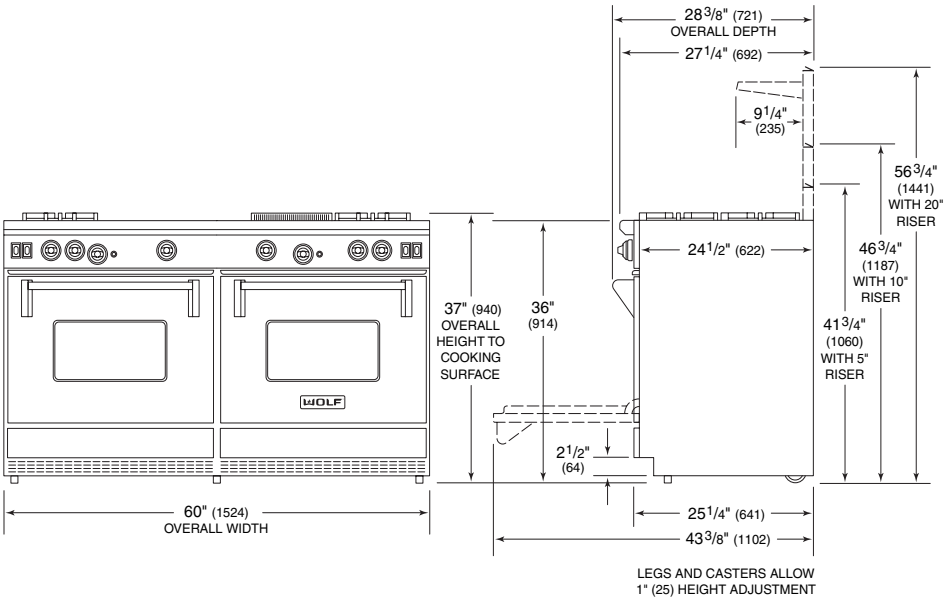
48" (1219) Gas Ranges



ISLAND INSTALLATIONS: 12" (305) MINIMUM CLEARANCE FROM BACK OF RANGE TO COMBUSTIBLE REAR WALL ABOVE COUNTERTOP – 0" (0) TO NON-COMBUSTIBLE MATERIALS

OVERALL DIMENSIONS

60" (1524) Gas Ranges



Dimensions may vary to ± 1/8" (3).

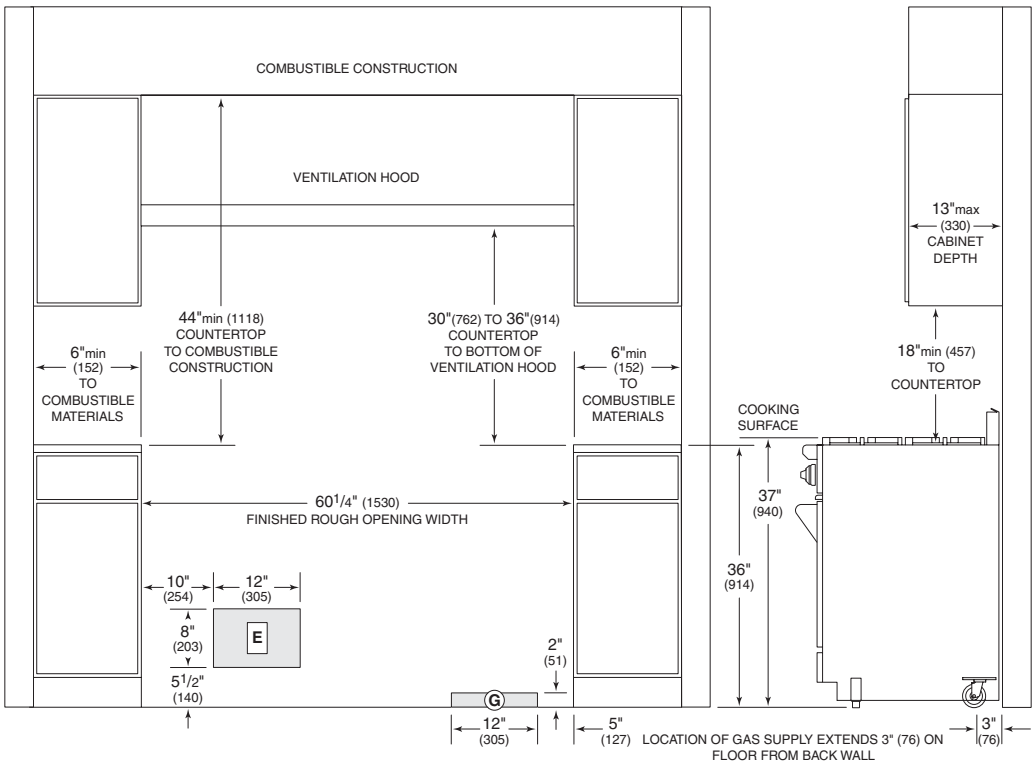
SPECIFICATIONS

60" (1524) Gas Ranges

Overall Width	**60" (1524)**
Overall Height (to cooking surface)	**37" (940)**
Overall Depth	**28 3/8" (721)**
Oven Interior Capacity (per oven)	
Overall	**3.9 cu ft (110 L)**
Usable	**3.4 cu ft (96 L)**
Oven Interior Dim (W x H x D)	**24" x 16 1/2" x 17" (610 x 419 x 432)**
Opening Width	**60 1/4" (1530)**
Electrical Supply	**110/120 V AC, 60 Hz 15 amp dedicated circuit**
Power Cord	**6' (1.8 m) 3-prong**
Shipping Weight	**875–950 lbs (397–431 kg)**

INSTALLATION SPECIFICATIONS

60" (1524) Gas Ranges



ISLAND INSTALLATIONS: 12" (305) MINIMUM CLEARANCE FROM BACK OF RANGE TO COMBUSTIBLE REAR WALL ABOVE COUNTERTOP – 0" (0) TO NON-COMBUSTIBLE MATERIALS

MODEL OPTIONS

60" (1524) Gas Ranges

Six Surface Burners

with Double Griddle	**R606DG**
with French Top	**R606F**
with Charbroiler and Griddle	**R606CG**

Four Surface Burners

with Charbroiler and French Top	**R604CF**
with Griddle and French Top	**R604GF**

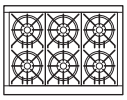
Natural gas models listed; for LP gas add (-LP) to the model number.

IMPORTANT NOTE: A minimum 5" (127) riser is required when installing a gas range against a combustible surface. A minimum 10" (254) riser is required when installing a gas range with a charbroiler or griddle against a combustible surface.

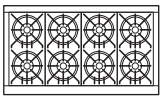
Dimensions in parentheses are in millimeters unless otherwise specified.

TOP CONFIGURATIONS

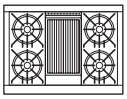
Gas Rangetops



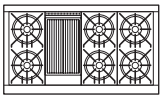
RT366



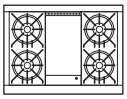
RT488



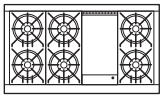
RT364C



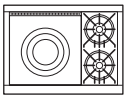
RT486C



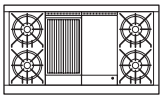
RT364G



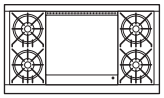
RT486G



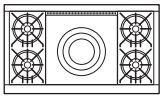
RT362F



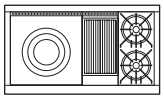
RT484CG



RT484DG



RT484F



RT482CF

This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

WOLF GAS RANGETOPS

If you want to offer a more professional look to your client's kitchen and still use a cooktop, look to the rangetops from Wolf. They offer you that commercial look but give you flexibility to use the ovens in other locations in the kitchen. In fact, the Wolf framed ovens would be a beautiful complement to these cooking instruments.

Wolf gas rangetops come in 36" (914) and 48" (1219) widths. Combined with the top configuration options, the different configurations you can choose from are numerous. Model numbers indicate the top configurations: (C) charbroiler, (G) griddle, (DG) double griddle and (F) French Top.

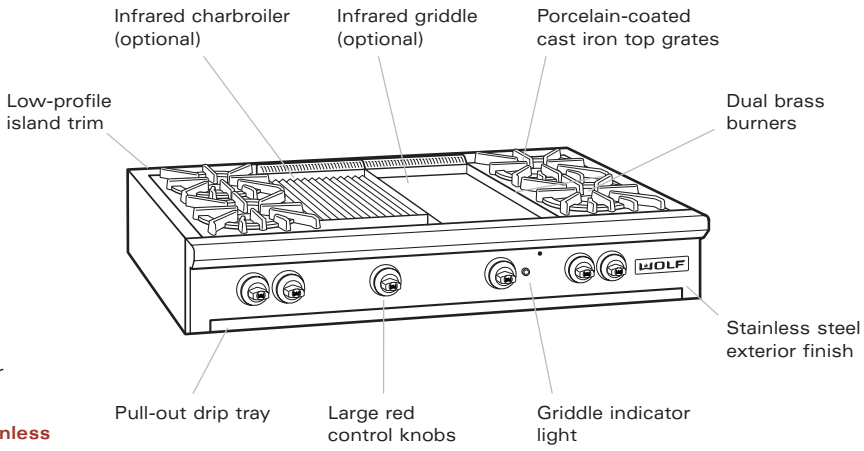
Choose from two, four, six or eight dual burners or consider the Wolf exclusive infrared charbroiler, infrared griddle or French Top for the ultimate in restaurant cooking in the home.

The dual burners can produce 16,000 Btu/hr (4.7 kW) for professional cooking heat and turn down to 500 Btu/hr (.1 kW) for those delicate sauces.

All Wolf gas rangetops come in the classic stainless steel finish and are shipped with the distinctive red control knobs. Contact your Wolf dealer for optional black knobs available at no cost.

GAS RANGETOP FEATURES

Model RT484CG shown with island trim



ACCESSORIES

Contact your Wolf Dealer

10 1/2" (267) classic stainless steel riser

Standard or island trim in classic stainless steel

Black control knobs*

Porcelain cast iron wok grate

Porcelain cast iron S-grates

Hardwood cutting board

High altitude conversion kit

**Black control knobs are available at no cost.*

FEATURES

Natural or LP gas models

Fits standard 24" (610) deep cabinets with zero clearance for easy installation

Optional infrared charbroiler, infrared griddle and French Top configurations

Classic stainless steel exterior finish

Dual brass burners with automatic reignition at all settings, 500 Btu/hr (.1 kW) simmer to 16,000 Btu/hr (4.7 kW) high

Porcelain-coated cast iron top grates

Large red control knobs with four position settings and chrome bezels—optional black knobs available

Stainless steel drip tray on ball bearing slides

High altitude conversion kits available

CSA certified for US and Canada

BURNER RATING

Gas Rangetops

Surface Burners	**16,000 Btu/hr (4.7 kW) with 500 Btu/hr (.1 kW) delivered at simmer**
Infrared Charbroiler	**16,000 Btu/hr (4.7 kW)**
Infrared Griddle	**18,000 Btu/hr (5.3 kW)**
Infrared Double Griddle	**(2) 18,000 Btu/hr (5.3 kW)**
French Top	**15,000 Btu/hr (4.4 kW)**

Refer to the specific model requirements for risers in non-island installations.

Dimensions in parentheses are in millimeters unless otherwise specified.

PLANNING INFORMATION

Wolf gas rangetops come in 36" (914) and 48" (1219) widths. Specifications on the following pages provide overall dimensions, finished rough opening dimensions and installation specifics for each size of gas rangetop. We have minimized the information contained in the illustrations, concentrating on the critical information you must plan into your installation.

IMPORTANT NOTE: Caution must be used in planning the proper installation of the Wolf gas rangetop to avoid fires or damage to adjacent cabinetry or kitchen equipment. Follow the minimum clearances established in the finished rough opening dimensions. Refer to specifications on the following pages for your model.

It is recommended that you use a Wolf Pro ventilation hood with the Wolf gas rangetop. Refer to pages 76–85 for Pro ventilation specifications.

ELECTRICAL | GAS REQUIREMENTS

The Wolf gas rangetop requires a 110/120 V electrical supply to operate the electronic ignition system. The 6' (1.8 m) power supply cord provided with the range is equipped with a 3-prong, grounded plug for protection against shock hazard. The service should have its own 15 amp circuit breaker.

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

Locate electrical and gas supply within the shaded area shown in the Installation Specifications illustration for your model.

Wolf gas rangetops are designed to operate on natural gas at 5" (127) WC (water column) pressure or LP gas at 10" (254) WC pressure. The maximum gas supply pressure to the regulator should never exceed 14" (356) WC, .5 psi (3.5 kPa).

Wolf recommends the use of a 1/2" (13) I.D. commercial-type flex hose; this is the minimum size that may be used. All plumbing to the flex hose **must** be 3/4" (19) minimum I.D. pipe.

IMPORTANT NOTE: A separate external gas shut-off valve must be located near the range in an accessible location.

You must follow all National Electrical Code and gas regulations. In addition, be aware of local codes and ordinances when installing your services.

WOLF WARRANTY

Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

ACCESSORIES

Optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

HIGH ALTITUDE

The Wolf gas rangetop functions up to 6,000' (1828 m) in altitude without any adjustment. If the installation is above 6,000' (1828 m), contact your Wolf dealer.

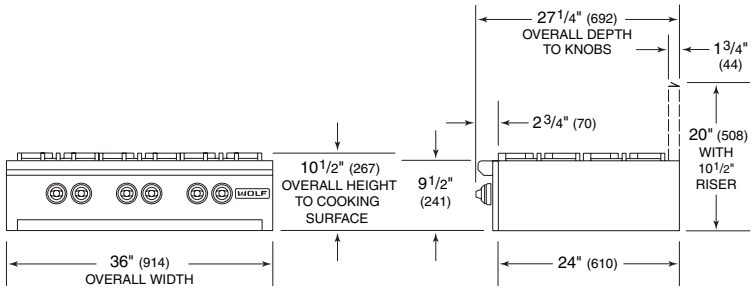
SPECIFICATIONS

36" (914) Gas Rangetops

Overall Width	**36" (914)**
Overall Height (to cooking surface)	**10 1/2" (267)**
Overall Depth	**27 1/4" (692)**
Opening Width	**36 1/4" (921)**
Electrical Supply	**110/120 V AC, 60 Hz 15 amp dedicated circuit**
Power Cord	**6' (1.8 m) 3-prong**
Shipping Weight	**190–220 lbs (86–100 kg)**

OVERALL DIMENSIONS

36" (914) Gas Rangetops



Dimensions may vary to ± 1/8" (3).

MODEL OPTIONS

36" (914) Gas Rangetops

Six Surface Burners **RT366**

Four Surface Burners

with Charbroiler **RT364C**

with Griddle **RT364G**

Two Surface Burners

with French Top **RT362F**

Natural gas models listed; for LP gas add (-LP) to the model number.

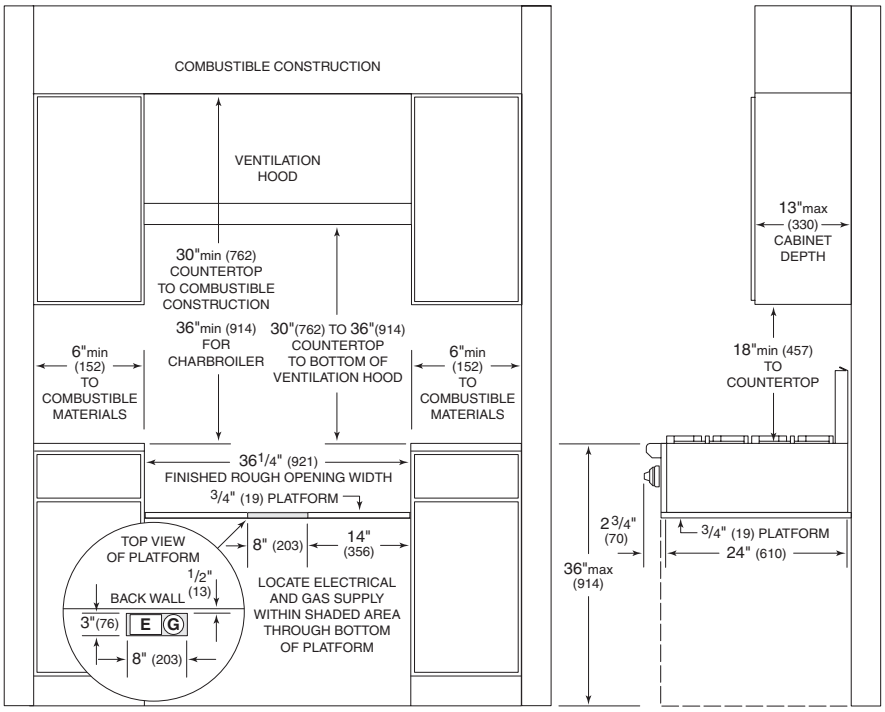
IMPORTANT NOTE: A riser is required for all 36" (914) models in non-island applications installed against a combustible surface.

INSTALLATION

Refer to the installation instructions shipped with each Wolf product for detailed specifications.

INSTALLATION SPECIFICATIONS

36" (914) Gas Rangetops

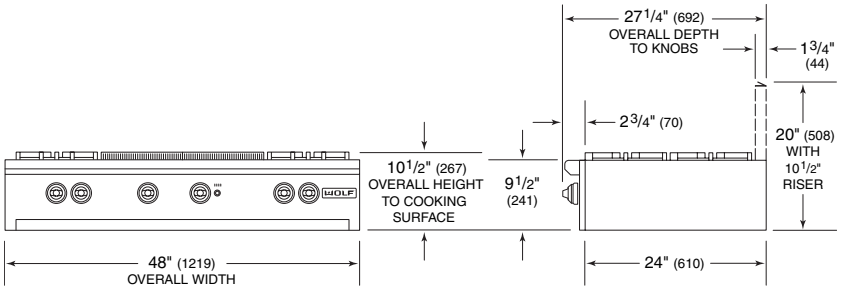


ISLAND INSTALLATIONS: 12" (305) MINIMUM CLEARANCE FROM BACK OF RANGETOP TO COMBUSTIBLE MATERIALS – 0" (0) TO NON-COMBUSTIBLE MATERIALS – NO SIDE WALL OR REAR WALL ABOVE COUNTERTOP

PENNINSULA INSTALLATIONS: NO SIDE WALL ABOVE COUNTERTOP

OVERALL DIMENSIONS

48" (1219) Gas Rangetops



SPECIFICATIONS

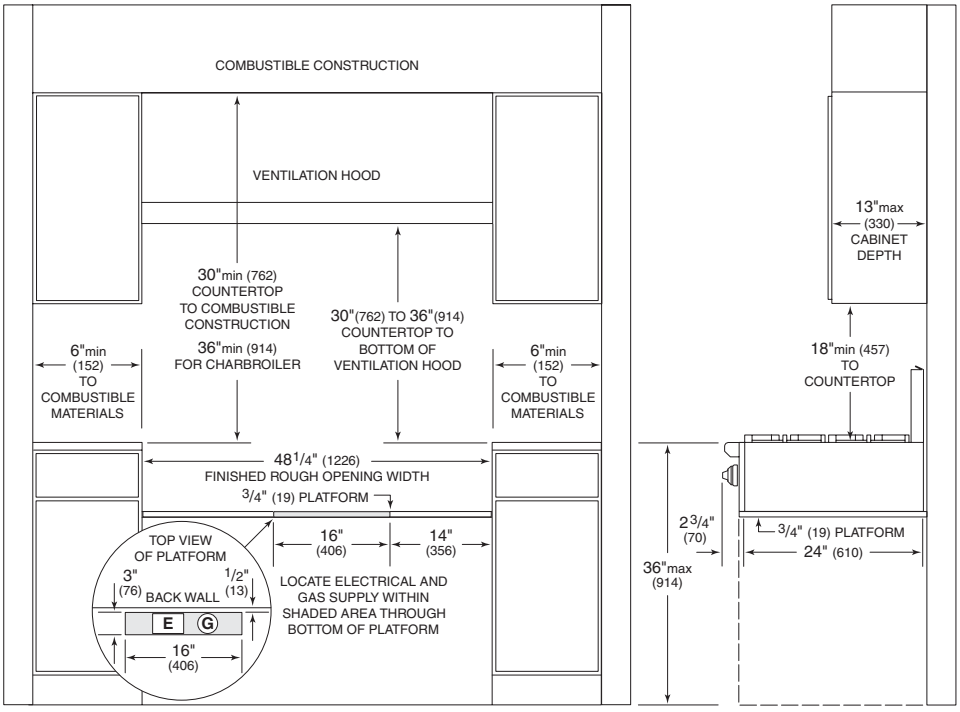
48" (1219) Gas Rangetops

Overall Width	**48" (1219)**
Overall Height (to cooking surface)	**10 1/2" (267)**
Overall Depth	**27 1/4" (692)**
Opening Width	**48 1/4" (1226)**
Electrical Supply	**110/120 V AC, 60 Hz 15 amp dedicated circuit**
Power Cord	**6' (1.8 m) 3-prong**
Shipping Weight	**220–280 lbs (100–127 kg)**

Dimensions may vary to ± 1/8" (3).

INSTALLATION SPECIFICATIONS

48" (1219) Gas Rangetops



ISLAND INSTALLATIONS: 12" (305) MINIMUM CLEARANCE FROM BACK OF RANGETOP TO COMBUSTIBLE MATERIALS – 0" (0) TO NON-COMBUSTIBLE MATERIALS – NO SIDE WALL OR REAR WALL ABOVE COUNTERTOP

PENNINSULA INSTALLATIONS: NO SIDE WALL ABOVE COUNTERTOP

MODEL OPTIONS

48" (1219) Gas Rangetops

Eight Surface Burners **RT488**

Six Surface Burners

with Charbroiler **RT486C**

with Griddle **RT486G**

Four Surface Burners

with Charbroiler and Griddle **RT484CG**

with Double Griddle **RT484DG**

with French Top **RT484F**

Two Surface Burners

with Charbroiler and French Top **RT482CF**

Natural gas models listed; for LP gas add (-LP) to the model number.

IMPORTANT NOTE: A riser is required for all 48" (1219) models in non-island applications installed against a combustible surface.

Dimensions in parentheses are in millimeters unless otherwise specified.

WOLF GAS BBQ GRILLS

Cooking to our way of thinking, is every bit as much a performing art as music or theater. So here is our logic. When the symphony or the Shakespeare troupe moves outdoors for the festival season, the venue is more casual than usual, but the performance loses nothing in terms of artistry. Why can't cooking be the same way? With Wolf they are.

Wolf gas BBQ grills are, like their kitchen counterparts, precision instruments.

Constructed of heavy-duty stainless steel, both the 36" (914) and 48" (1219) models are available built-in or as a free-standing grill on a cart. Model numbers followed by (BI) indicate a built-in unit, while (C) indicates that the grill is on a free-standing cart. Features include a 115-volt rotisserie, an infrared rear burner for precise, consistent grilling, and optional side burners.

WOLF WARRANTY

Two and five year residential warranty, along with a limited lifetime warranty on the BBQ body and hood (exclusions apply). See warranty details at the end of this guide.

FEATURES

Natural or LP gas units

Built-in (BI) or free-standing cart (C) models

Heavy-duty 18-gauge stainless steel construction with classic stainless steel exterior finish

Push-button, battery-powered ignition

Individually-controlled 10,000 Btu/hr (2.9 kW) burners spaced five inches apart

Optional 16,000 Btu/hr (4.7 kW) step-up cast iron side burners

Cast iron porcelain-coated grill grates

New redesigned burner radiant plates

115-volt rotisserie motor and infrared rear rotisserie burner

Two-piece stainless steel hood and handle

LP gas models include gas regulator, hose and 5-gallon (19 L) tank

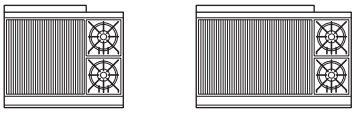
Heavy-duty locking swivel casters on cart models

Optional insulated liner for built-in applications

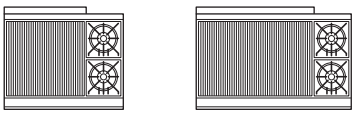
Scraper and protective canvas cover included

TOP CONFIGURATIONS

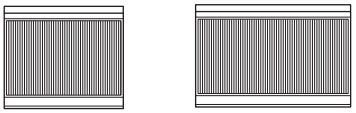
Gas BBQ Grills



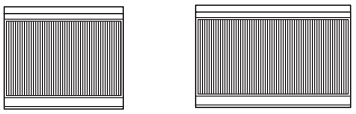
BBQ242BI **BBQ362BI**



BBQ242C **BBQ362C**



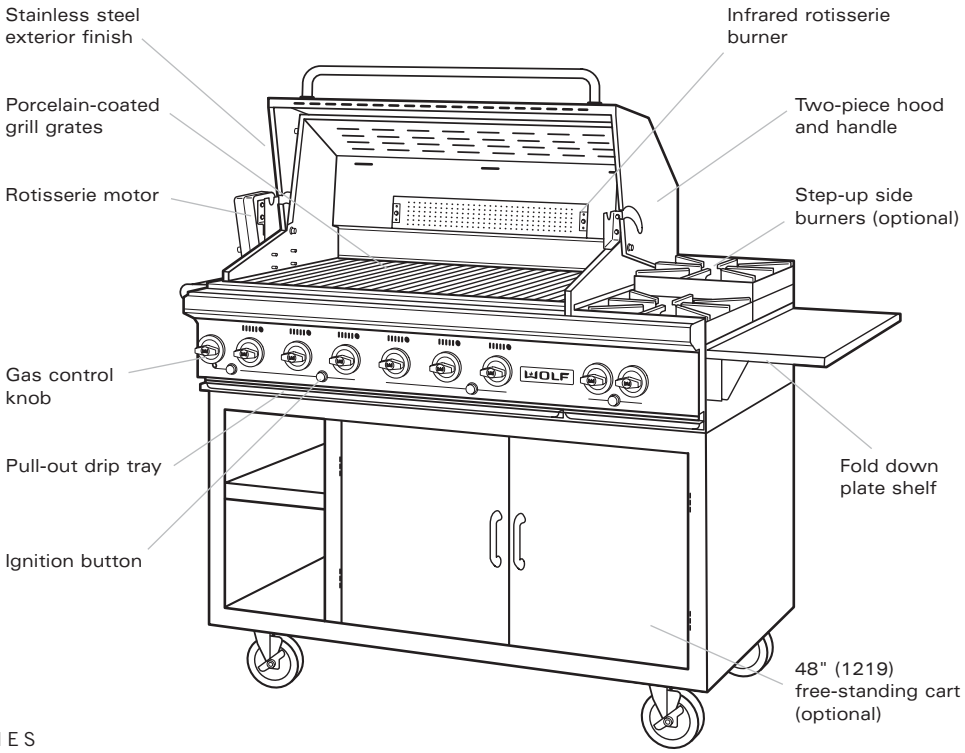
BBQ36BI **BBQ48BI**



BBQ36C **BBQ48C**

GAS BBQ GRILL FEATURES

Model BBQ362C shown



ACCESSORIES

Contact your Wolf Dealer

Black control knobs*

Insulating liner

**Black control knobs are available at no cost.*

PLANNING INFORMATION

It goes without saying that the BBQ grill mounted on the free-standing cart takes very little planning from a design perspective. However, there are provisions you need to take into account when planning for a built-in application.

When choosing a permanent built-in location for your Wolf gas BBQ grill, keep the gas lines as short as possible. Allow for an adequate supply of fresh air for proper combustion and ventilation. The BBQ grill should not be exposed to the wind, but never locate the grill in an enclosed area.

The Wolf gas BBQ grill is designed for easy placement into a built-in enclosure. For a combustible enclosure, use the Wolf-approved insulated jacket and maintain minimum clearances to combustible surfaces. Built-in installations require a deck to support the BBQ grill. The supporting deck should be level and strong enough to support 400 lbs (181 kg).

Wolf gas BBQ grills come in 36" (914) and 48" (1219) widths. Specifications on the following pages provide overall dimensions, finished rough opening dimensions and installation specifics for each size of gas BBQ grill. We have minimized the information contained in the illustrations, concentrating on the critical information you must plan into your installation.

IMPORTANT NOTE: The Wolf gas BBQ grill must be specified natural or LP gas at the time of order. The gas type cannot be converted.

ELECTRICAL | GAS REQUIREMENTS

The Wolf gas BBQ grill requires a 110/120 V electrical supply to operate the rotisserie motor. The 6' (1.8 m) power supply cord provided with the grill is equipped with a 3-prong, grounded plug for protection against shock hazard. The service should have its own 15 amp circuit breaker.

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

Locate electrical and gas supply within the shaded area shown in the Installation Specifications illustration for your built-in model.

Wolf gas BBQ grills are designed to operate on natural gas at 5" (127) WC (water column) pressure or LP gas at 10" (254) WC pressure. The maximum gas supply pressure to the regulator should never exceed 14" (356) WC, .5 psi (3.5 kPa).

Wolf recommends the use of a 1/2" (13) I.D. commercial-type flex hose; this is the minimum size that may be used. All plumbing to the flex hose **must** be 3/4" (19) minimum I.D. pipe.

IMPORTANT NOTE: A separate external gas shut-off valve must be located near the range in an accessible location.

You must follow all National Electrical Code and gas regulations. In addition, be aware of local codes and ordinances when installing your services.

ACCESSORIES

Optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

BURNER RATING
Gas BBQ Grills

Grill Burners (per burner)	**10,000 Btu/hr (2.9 kW)**
Side Burners (per burner)	**(2) 16,000 Btu/hr (4.7 kW)**
Infrared Burner	**8,000 Btu/hr* (2.3 kW)**
Infrared Burner	**9,000 Btu/hr (2.6 kW)**

**Models BBQ242BI and BBQ242C only.*

Dimensions in parentheses are in millimeters unless otherwise specified.

SPECIFICATIONS

36" (914) Gas BBQ Grills

Overall Width	**36" (914)**
Overall Height	
(BI) Models	**26" (660)**
(C) Models	**52 3/4" (1340)**
Overall Depth	**30" (762)**

Combustible Enclosure

Opening Width	**38 1/4" (972)**
Opening Depth	**27 3/4" (705)**

Non-Combustible Enclosure

Opening Width	**36 1/4" (921)**
Opening Depth	**26 3/4" (679)**
Electrical Supply	**110/120 V AC, 60 Hz 15 amp dedicated circuit**
Power Cord	**6' (1.8 m) 3-prong**
Shipping Weight	**340–460 lbs (154–209 kg)**

MODEL OPTIONS

36" (914) Gas BBQ Grills

Built-In Models

with Side Burners **BBQ242BI**
w/o Side Burners **BBQ36BI**

Free-Standing Cart Models

with Side Burners **BBQ242C**
w/o Side Burners **BBQ36C**

Natural gas models listed; for LP gas add (-LP) to the model number.

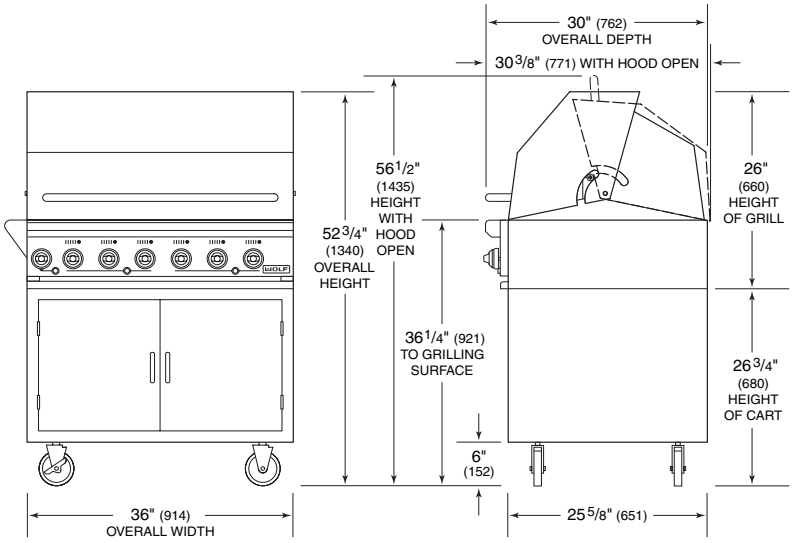
INSTALLATION

Refer to the installation instructions shipped with each Wolf product for detailed specifications.

OVERALL DIMENSIONS

36" (914) Gas BBQ Grills

Model BBQ36C shown

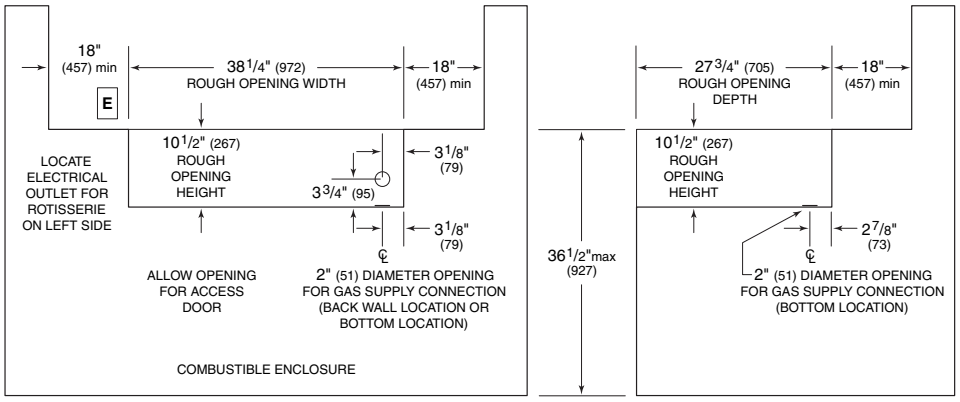


Dimensions may vary to ± 1/8" (3).

INSTALLATION SPECIFICATIONS

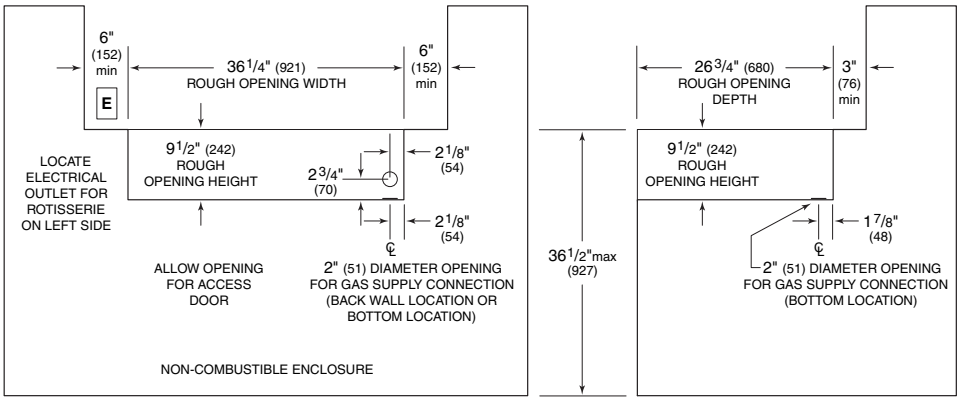
36" (914) Gas BBQ Grills – Built-In (BI) Models

Combustible Enclosure



NOTE: Dimensions include insulated liner.

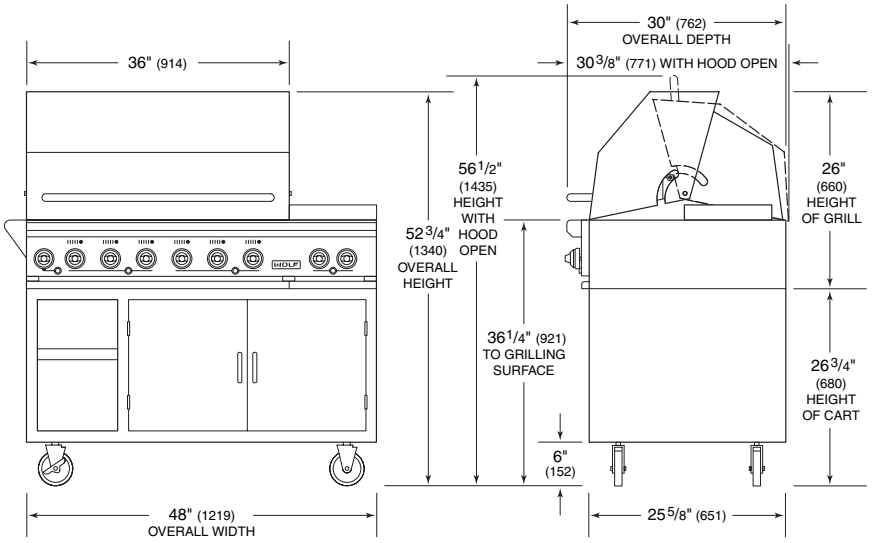
Non-Combustible Enclosure



OVERALL DIMENSIONS

48" (1219) Gas BBQ Grills

Model BBQ362C shown



Dimensions may vary to ± 1/8" (3).

SPECIFICATIONS

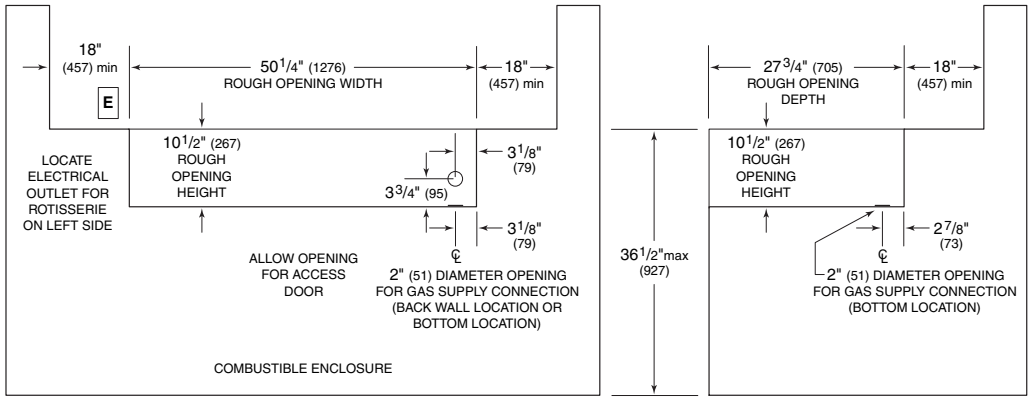
48" (1219) Gas BBQ Grills

Overall Width	**48" (1219)**
Overall Height	
(BI) Models	**26" (660)**
(C) Models	**52 3/4" (1340)**
Overall Depth	**30" (762)**
Combustible Enclosure	
Opening Width	**50 1/4" (1276)**
Opening Depth	**27 3/4" (705)**
Non-Combustible Enclosure	
Opening Width	**48 1/4" (1226)**
Opening Depth	**26 3/4" (679)**
Electrical Supply	**110/120 V AC, 60 Hz 15 amp dedicated circuit**
Power Cord	**6' (1.8 m) 3-prong**
Shipping Weight	**525–560 lbs (238–254 kg)**

INSTALLATION SPECIFICATIONS

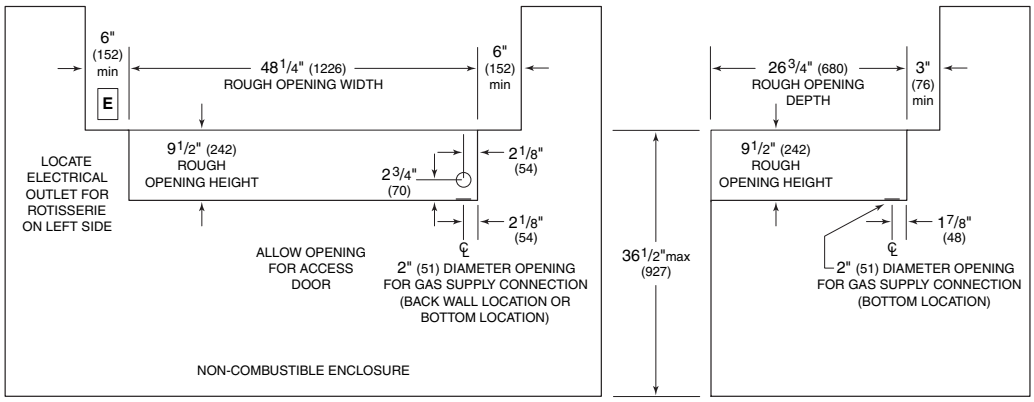
48" (1219) Gas BBQ Grills – Built-In (BI) Models

Combustible Enclosure



NOTE: Dimensions include insulated liner.

Non-Combustible Enclosure



MODEL OPTIONS

48" (1219) Gas BBQ Grills

Built-In Models

with Side Burners **BBQ362BI**

w/o Side Burners **BBQ48BI**

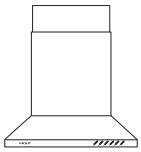
Free-Standing Cart Models

with Side Burners **BBQ362C**

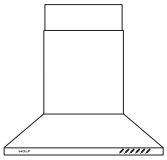
w/o Side Burners **BBQ48C**

Natural gas models listed; for LP gas add (-LP) to the model number.

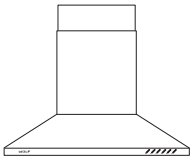
Dimensions in parentheses are in millimeters unless otherwise specified.



Model CTWH30



Model CTWH36



Model IH4227

WOLF COOKTOP VENTILATION HOODS

Powerful multi-speed blowers draw odors and smoke into the five-layer mesh filter. Filters remove easily for cleaning. The sculpted classic stainless steel shape not only provides the power you expect from Wolf, but also the beauty you have come to appreciate as well.

Wolf chimney-style cooktop wall and island hoods are recommended for use with Wolf electric and gas cooktops and integrated modules. For Wolf dual fuel ranges, gas ranges and rangetops a Pro ventilation hood is recommended.

FEATURES

Classic stainless steel finish

Internal or remote blower options

Front-mounted controls with LED indicator

Heavy-duty stainless steel seamless construction

Three-speed blower control

Variable-speed blowers

Filter clean timer lets you know when the filter needs cleaning

Delay-off feature automatically turns unit off

Sealed halogen lighting with three settings

Stainless steel filter cover with dishwasher safe aluminum mesh filter

Heat sentry feature automatically turns unit on when heat is sensed and automatically adjusts blower speed

Transition with back draft damper included

Fits 8' (2.4 m) to 9' (2.7 m) ceilings—flue extension to accommodate 10' (3 m) ceilings is available

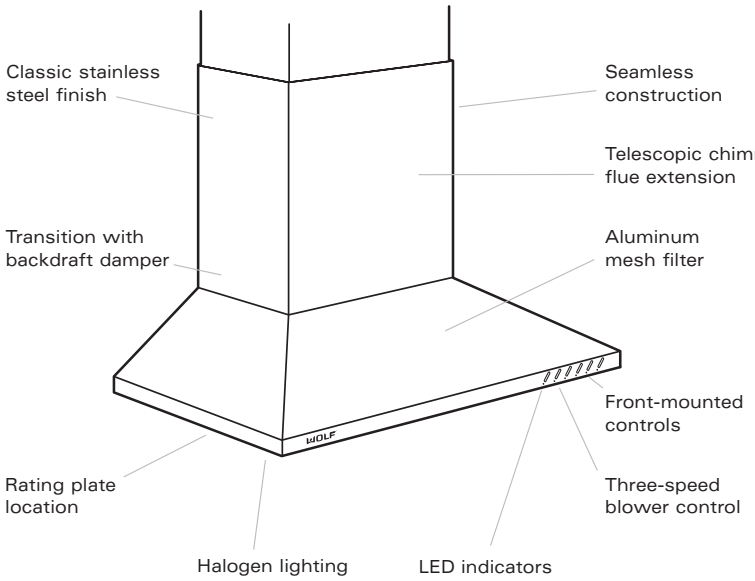
UL listed to US and Canadian safety standards

WOLF WARRANTY

Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

COOKTOP VENTILATION HOOD FEATURES

Model CTWH36 shown



MODEL OPTIONS

Cooktop Ventilation Hoods

Wall Hoods	
30" (762) Width	**CTWH30**
36" (914) Width	**CTWH36**
Island Hood	**IH4227**

PLANNING INFORMATION

Chimney-style cooktop wall hoods are 21" (533) deep and come in 30" (762) and 36" (914) widths. The island hood is 42" (1067) wide by 27" (686) deep.

IMPORTANT NOTE: Wolf cooktop wall and island hoods are recommended for use with Wolf electric and gas cooktops along with integrated modules, and should be at least as wide as the cooking surface. A Pro ventilation hood must be used with Wolf dual fuel ranges, gas ranges and rangetops. Refer to pages 76–85 for Pro ventilation specifications.

Wolf cooktop wall and island hoods come with a telescopic chimney flue extension that allows you to reach a ceiling height of 8' (2.4 m) to 9' (2.7 m) with a finished look. A flue extension to accommodate 10' (3 m) ceilings is available.

Specifications on the following pages provide overall dimensions, blower and ducting considerations, and installation specifics for cooktop wall and island hoods. We have minimized the information contained in the illustrations, concentrating on the critical information you must plan into your installation. Also refer to the cooktop ventilation recommendations on page 86.

Installation of the cooktop wall or island hood should be 24" (610) to 30" (762) from the bottom of the hood to the countertop.

ELECTRICAL REQUIREMENTS

Wolf cooktop wall and island hoods require a separate, grounded 120 V, 60 Hz power supply. The service should have its own 15 amp circuit breaker. Placement of the electrical supply is not critical, as long as you provide a minimum of 12" (305) of 120 V AC power cable for the wall hood and 6' (1.8 m) for the island hood.

Locate electrical within the shaded area shown in the Installation Specifications illustration for your model.

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.

ACCESSORIES

Optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

ACCESSORIES

Contact your Wolf Dealer

Flue extension to accommodate 10' (3 m) ceilings

30" (762) and 36" (914) wall shields*

**Wall hoods only.*

Dimensions in parentheses are in millimeters unless otherwise specified.

SPECIFICATIONS
Model CTWH30

Overall Width	**30" (762)**
Overall Height (excluding chimney)	**6 7/8" (175)**
Overall Height (including chimney)	**30 1/2" (775)**
Maximum Height (full extension)	**48 1/2" (1232)**
Overall Depth	**21" (533)**
Bottom of Hood to Countertop	**24" (610) to 30" (762)**
Duct Size	**8" (203) Round**
Discharge	**Vertical**
Blower Options*	**450 CFM Internal 600, 900, 1200 or 1500 CFM Remote**
Electrical Supply	**110/120 V AC, 60 Hz 15 amp dedicated circuit**
Shipping Weight (shell only)	**85 lbs (39 kg)**

Refer to the cooktop ventilation recommendations on page 86.

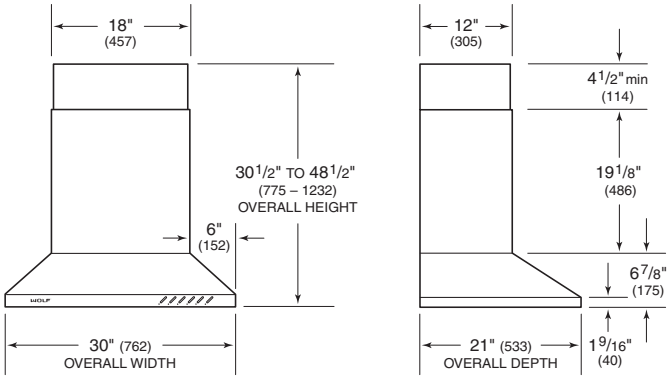
SPECIFICATIONS
Model CTWH36

Overall Width	**35 7/16" (900)**
Overall Height (excluding chimney)	**9 1/4" (235)**
Overall Height (including chimney)	**32 11/16" (830)**
Maximum Height (full extension)	**50 7/8" (1292)**
Overall Depth	**21" (533)**
Bottom of Hood to Countertop	**24" (610) to 30" (762)**
Duct Size	**8" (203) Round**
Discharge	**Vertical**
Blower Options*	**600 or 900 CFM Internal 600, 900, 1200 or 1500 CFM Remote**
Electrical Supply	**110/120 V AC, 60 Hz 15 amp dedicated circuit**
Shipping Weight (shell only)	**100 lbs (45 kg)**

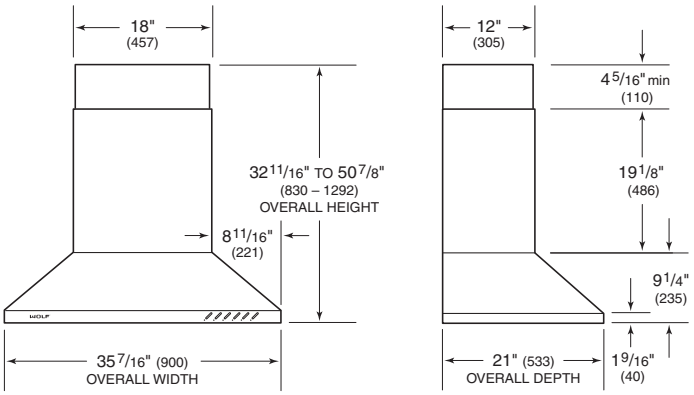
Refer to the cooktop ventilation recommendations on page 86.

OVERALL DIMENSIONS
Cooktop Wall Hoods

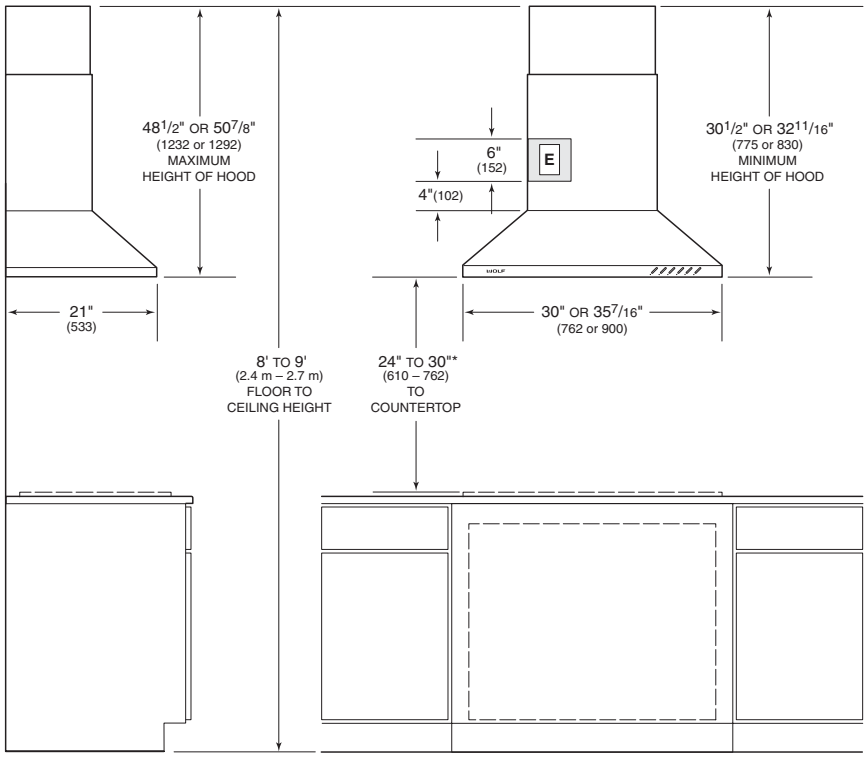
Model CTWH30



Model CTWH36



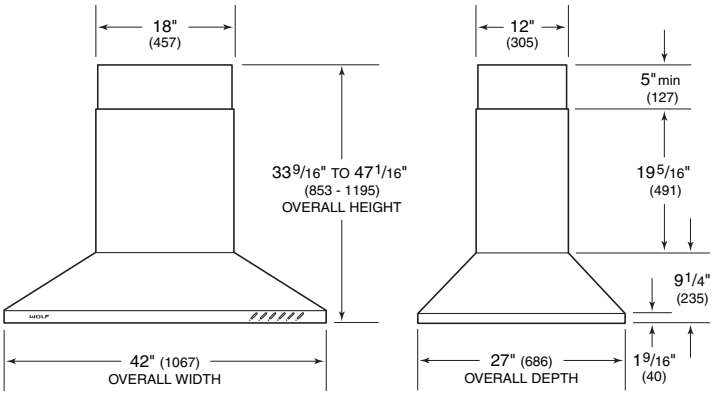
INSTALLATION SPECIFICATIONS
Cooktop Wall Hoods



**8' (2.4 m) ceilings will not allow for a 30" (762) maximum height above the countertop. Based on a 36" (914) high countertop, an 8' (2.4 m) ceiling will allow for a maximum height above the countertop of 29 1/2" (749) for Model CTWH30 and 27 5/16" (694) for Model CTWH36.*

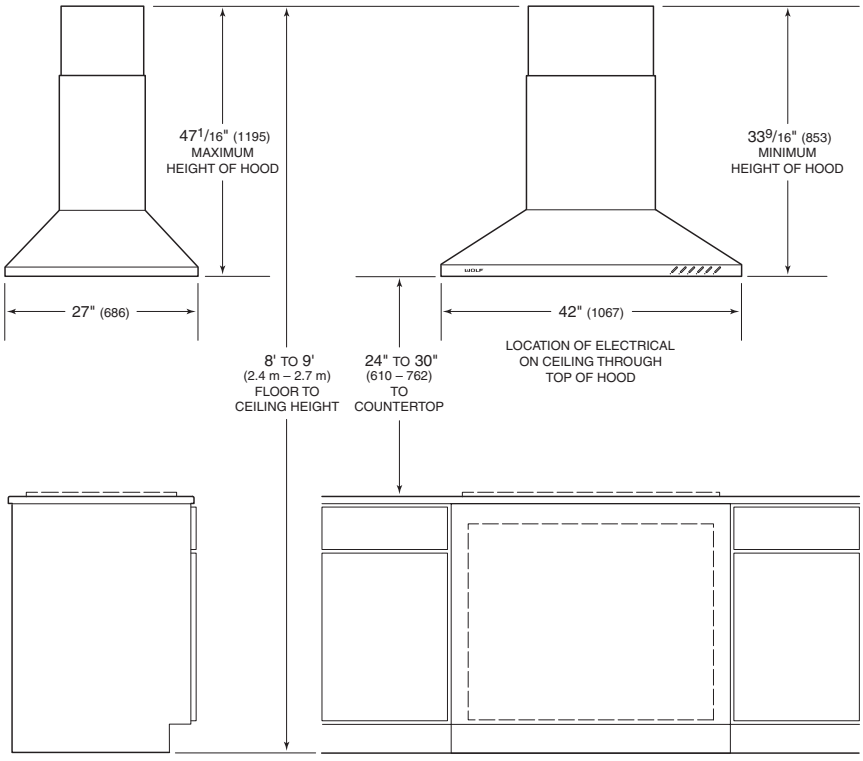
OVERALL DIMENSIONS

Cooktop Island Hood



INSTALLATION SPECIFICATIONS

Cooktop Island Hood



**8' (2.4 m) ceilings will not allow for a 30" (762) maximum height above the countertop. Based on a 36" (914) high countertop, an 8' (2.4 m) ceiling will allow for a maximum height above the countertop of 26 7/16" (672).*

SPECIFICATIONS

Model IH4227

Overall Width	**42" (1067)**
Overall Height (excluding chimney)	**9 1/4" (235)**
Overall Height (including chimney)	**33 9/16" (853)**
Maximum Height (full extension)	**47 1/16" (1195)**
Overall Depth	**27" (686)**
Bottom of Hood to Countertop	**24" (610) to 30" (762)**
Duct Size	**8" (203) Round**
Discharge	**Vertical**
Blower Options*	**600 or 900 CFM Internal 600, 900, 1200 or 1500 CFM Remote**
Electrical Supply	**110/120 V AC, 60 Hz 15 amp dedicated circuit**
Shipping Weight (shell only)	**110 lbs (50 kg)**

**Refer to the cooktop ventilation recommendations on page 86.*

INSTALLATION

Refer to the installation instructions shipped with each Wolf product for detailed specifications.

Dimensions in parentheses are in millimeters unless otherwise specified.

BLOWER CONSIDERATIONS

Wolf cooktop wall and island hoods are shipped without the blower assembly. Internal or remote blower assemblies are available. For wall hoods, the remote blower can be mounted on the roof or an exterior wall. For island hoods, the remote blower will be mounted on the roof.

The blower will vary in size and is dictated by the cooking surface, the volume of air that needs to be moved and the length of the duct run. A straight, short duct run with a limited number of elbows and transitions will allow the ventilation hood to perform most efficiently.

A remote mounted blower will minimize the amount of blower noise, but will not eliminate the noise completely. All remote blowers will require a transition to a 10" (254) duct.

IMPORTANT NOTE: Install these ventilation hoods only with a Wolf blower.

DUCTING CONSIDERATIONS

IMPORTANT NOTE: All Wolf ventilation hoods must be vented to the outside. Use only metal ductwork.

Wolf cooktop wall and island hoods have an 8" (203) round vertical discharge. Ducting can run through the roof, external wall or eave. Ducting through an eave requires an internal blower. Refer to the illustrations below.

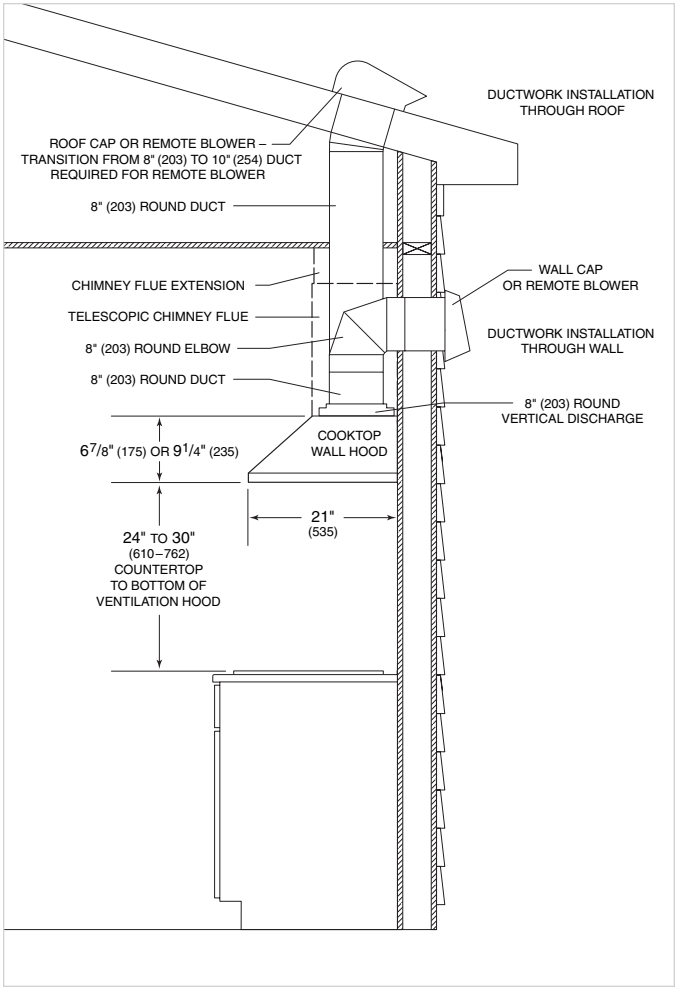
Wolf cooktop wall and island hoods will operate most efficiently when ductwork does not exceed 50' (15 m) in length.

Local building codes may require the use of make-up air. Consult your local HVAC professional for specific requirements in your area.

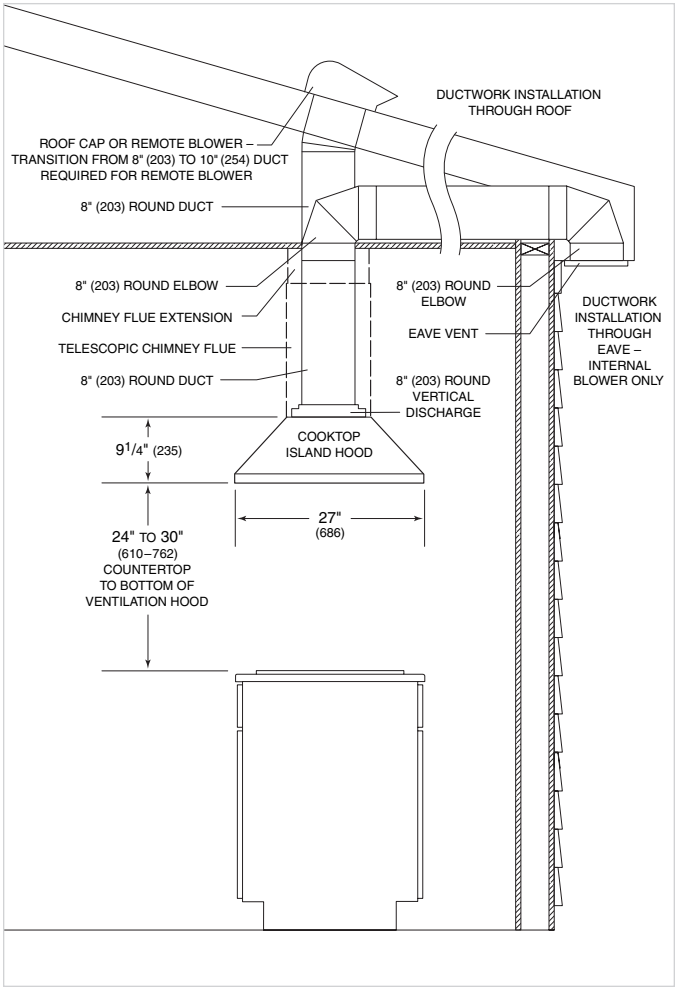
Refer to the cooktop ventilation recommendations on page 86.

DUCTING CONSIDERATIONS

Cooktop Wall Hoods



Cooktop Island Hood



WOLF DOWNDRAFT SYSTEMS

The cooktop downdraft unit rises from the countertop to whisk away odors and smoke into the easy-to-clean, five-layer mesh filter. The control module and top cover are available in the exclusive premium finishes of platinum or carbon stainless steel, or the standard classic stainless steel for ease in matching your cooktop.

Wolf downdraft systems come in 30" (762), 36" (914) and 45" (1143) widths and are recommended for use with Wolf framed electric cooktops, gas cooktops and integrated modules.

IMPORTANT NOTE: Wolf downdraft ventilation systems cannot be used with unframed electric cooktops and are not recommended for use with the electric grill, steamer and fryer modules.

A Pro ventilation hood must be used with Wolf dual fuel ranges, gas ranges and rangetops. Refer to pages 76–85 for Pro ventilation specifications.

FEATURES

Classic, platinum or carbon stainless steel finishes available on control module and top cover—Model DD45 available in classic stainless steel finish only

Remote-mounted control module

Internal and remote blower options

Three-speed blower control

Filter clean timer lets you know when the filter needs cleaning

Delay-off feature automatically turns unit off after five minutes, chimney remains up

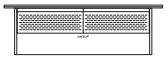
Stainless steel filter cover with dishwasher safe aluminum mesh filter

LED indicators

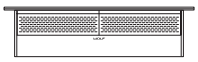
9-inch (229) chimney elevation

Downdraft control kit, available as a sales accessory for Models DD30 and DD36 (included with Model DD45)—includes control module, top cover, mounting brackets, DIN connector and mounting hardware

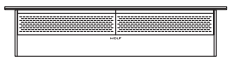
UL listed to US and Canadian safety standards



Model DD30



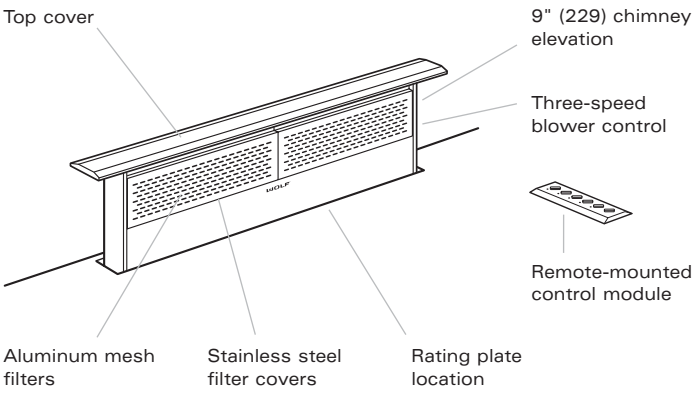
Model DD36



Model DD45

DOWNDRAFT SYSTEM FEATURES

Model DD36 shown



MODEL OPTIONS

Downdraft Systems

(I) Models

500 CFM internal blower included

30" (762) Width	**DD30I**
36" (914) Width	**DD36I**
45" (1143) Width	**DD45I**

(R) Models

Remote blower required

30" (762) Width	**DD30R**
36" (914) Width	**DD36R**
45" (1143) Width	**DD45R**

CONTROL KIT OPTIONS

Contact your Wolf Dealer

Model DD30I / DD30R

Classic	**DD30CONTROL/S**
Platinum	**DD30CONTROL/P**
Carbon	**DD30CONTROL/B**

Model DD36I / DD36R

Classic	**DD36CONTROL/S**
Platinum	**DD36CONTROL/P**
Carbon	**DD36CONTROL/B**

Control module and top cover have the stainless steel finish. Control kits also include mounting brackets, DIN connector and hardware and are ordered and shipped as sales accessories for Models DD30 and DD36. Control kit components are included with Model DD45.

WOLF WARRANTY

Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

ACCESSORIES

Contact your Wolf Dealer

Bracket supports for installation of two integrated modules with 30" (762) downdraft

Dimensions in parentheses are in millimeters unless otherwise specified.

PLANNING INFORMATION

VENTILATION INSTALLATION

Refer to the installation instructions shipped with each Wolf product for detailed specifications.

Wolf downdraft ventilation systems are available in 30" (762), 36" (914) and 45" (1143) widths. The downdraft should be at least as wide as the cooking surface.

Downdraft Model DD30 will fit most 30" (762) wide cabinets, Model DD36 will fit most 36" (914) wide cabinets and Model DD45 will fit most 45 1/2" (1156) wide cabinets. It is recommended that oversized cabinets be used for easier installation. Cabinet backs may need to be removed.

IMPORTANT NOTE: To install a downdraft system and a Wolf cooktop, you must allow for a minimum 25 1/8" (638) flat counter space from front to back. A countertop with a raised lip and/or backsplash may not allow enough space for proper installation. 2 3/8" (60) of flat countertop is required behind the cooktop and 1 3/4" (44) is necessary between the back edge of the cooktop and inside of cabinet back.

IMPORTANT NOTE: This appliance must be used with a Wolf-approved control module and top cover.

The remote-mounted control module is available as a sales accessory for Models DD30 and DD36 and is included with Model DD45. Installation of the control module must be within 10' (3 m) of the downdraft assembly and a minimum of 4" (102) from the outer edge of cooktop element or burner. You will be required to drill three holes and connect the downdraft to the control module with the provided wire.

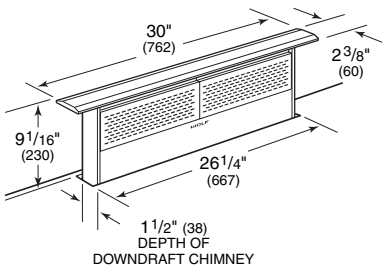
Specifications on the following pages provide overall dimensions, blower and ducting considerations, and installation specifics for downdraft ventilation systems. Also refer to the cooktop ventilation recommendations on page 86.

If a downdraft system is installed in combination with two integrated modules, an integrated module support for downdraft ventilation is required. Contact your Wolf Dealer for module support information.

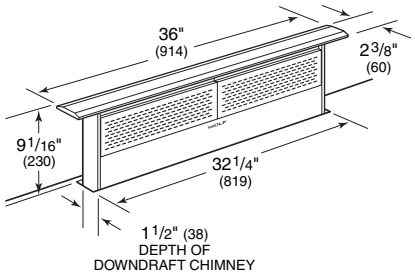
OVERALL DIMENSIONS

Downdraft Systems

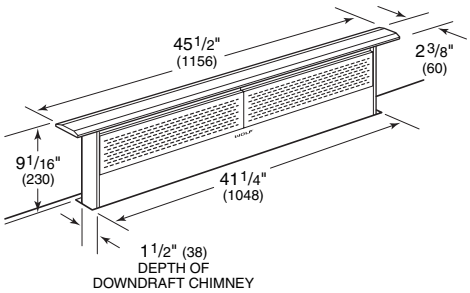
Models DD30I / DD30R



Models DD36I / DD36R

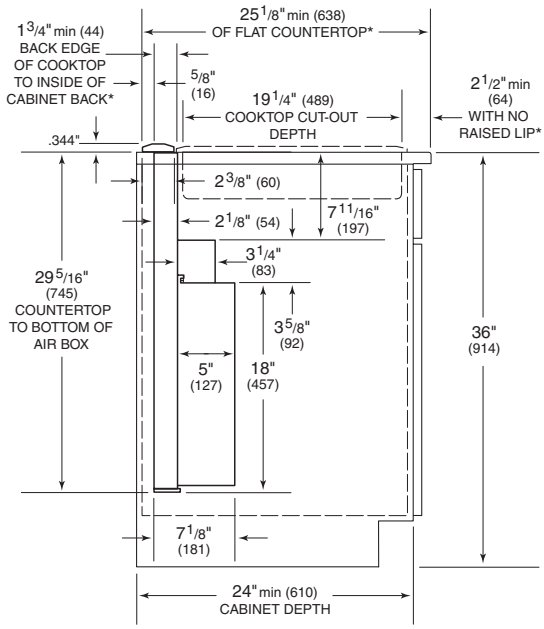


Models DD45I / DD45R

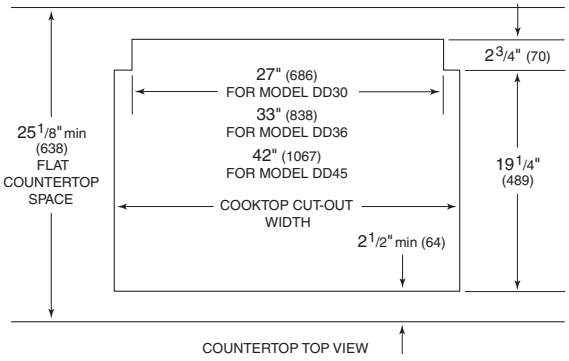


INSTALLATION SPECIFICATIONS

Downdraft Systems



*AREAS OF POTENTIAL INTERFERENCE



COUNTERTOP TOP VIEW

Dimensions in parentheses are in millimeters unless otherwise specified.

SPECIFICATIONS

Models DD30I / DD30R

Overall Width	**30" (762)**
Overall Height (above countertop)	**9 1/16" (230)**
Overall Depth	**2 3/8" (60)**
Duct Size (DD30I)	**3 1/4" (83) x 10" (254)**
Duct Size (DD30R)	**3 1/4" (83) x 14" (356)**
Discharge	**Adjustable**
Blower (DD30I)	**500 CFM Internal**
Blower Options* (DD30R)	**900, 1200 or 1500 CFM Remote**
Electrical Supply	**110/120 V AC, 60 Hz 15 amp dedicated circuit**
Power Cord	**2 1/2' (.8 m) 3-prong**
Shipping Weight	**75 lbs (34 kg)**

SPECIFICATIONS

Models DD36I / DD36R

Overall Width	**36" (914)**
Overall Height (above countertop)	**9 1/16" (230)**
Overall Depth	**2 3/8" (60)**
Duct Size (DD36I)	**3 1/4" (83) x 10" (254)**
Duct Size (DD36R)	**3 1/4" (83) x 14" (356)**
Discharge	**Adjustable**
Blower (DD36I)	**500 CFM Internal**
Blower Options* (DD36R)	**900, 1200 or 1500 CFM Remote**
Electrical Supply	**110/120 V AC, 60 Hz 15 amp dedicated circuit**
Power Cord	**2 1/2' (.8 m) 3-prong**
Shipping Weight	**80 lbs (36 kg)**

SPECIFICATIONS

Models DD45I / DD45R

Overall Width	**45 1/2" (1156)**
Overall Height (above countertop)	**9 1/16" (230)**
Overall Depth	**2 3/8" (60)**
Duct Size (DD45I)	**3 1/4" (83) x 10" (254)**
Duct Size (DD45R)	**3 1/4" (83) x 14" (356)**
Discharge	**Adjustable**
Blower (DD45I)	**500 CFM Internal**
Blower Options* (DD45R)	**900, 1200 or 1500 CFM Remote**
Electrical Supply	**110/120 V AC, 60 Hz 15 amp dedicated circuit**
Power Cord	**2 1/2' (.8 m) 3-prong**
Shipping Weight	**85 lbs (39 kg)**

**Refer to the cooktop ventilation recommendations on page 86.*

ELECTRICAL REQUIREMENTS

Wolf downdraft ventilation systems require a separate, grounded 120 V, 60 Hz power supply. The service should have its own 15 amp circuit breaker, and a grounded 3-prong receptacle should be located within the reach of the 2' (.6 m) power cord. The specific location of the outlet is not critical, as long as it is within reach of the power cord that is located mid-way, top and bottom, on the right side of the downdraft.

IMPORTANT NOTE: If Model DD30 is to be installed in a 30" (762) wide cabinet, Model DD36 in a 36" (914) wide cabinet or Model DD45 in a 45 1/2" (1156) wide cabinet, the electrical outlet cannot be located on the back wall of the cabinet. The outlet may be placed in adjacent cabinetry.

Locate electrical within the shaded area shown in the Installation Specifications illustrations.

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.

BLOWER CONSIDERATIONS

Except for Models DD30I, DD36I and DD45I, which include a 500 cfm internal blower, Wolf downdrafts are shipped without the blower assembly. Remote blower assemblies are available. The blower will vary in size and is dictated by the cooking surface, the volume of air that needs to be moved and the length of the duct run. A straight, short duct run with a limited number of elbows and transitions will allow the ventilation hood to perform most efficiently.

Wolf downdraft ventilation systems are designed for use with 3 1/4" (83) x 10" (254) ductwork for Models DD30I, DD36I and DD45I, and 3 1/4" (83) x 14" (356) ductwork for Models DD30R, DD36R and DD45R. Each can be transitioned to 8" (203) or 10" (254) round ductwork.

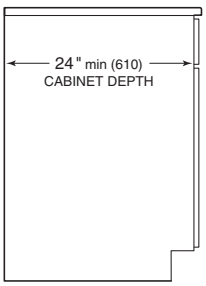
A remote-mounted blower will minimize the amount of blower noise, but will not eliminate the noise completely.

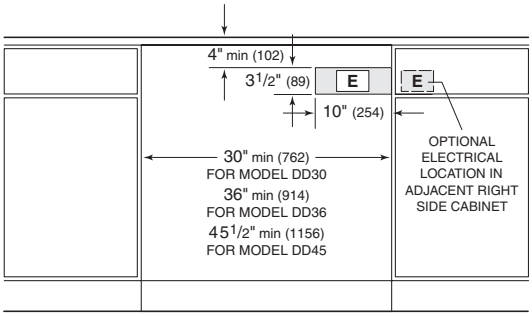
IMPORTANT NOTE: Install this downdraft system only with a Wolf blower.

Refer to the cooktop ventilation recommendations on page 86.

INSTALLATION SPECIFICATIONS

Location of Electrical Supply





IMPORTANT NOTE: Certain installations may require that the electrical supply be placed in an adjacent cabinet within reach of the power cord. Choose the location shown in the illustration that best suits your installation.

DUCTING CONSIDERATIONS

Wolf downdraft systems have an adjustable discharge that will allow you to negotiate ducting around floor joists and other obstacles. Three different discharge locations are available with side-to-side adjustment for accurate alignment of ductwork. Refer to the illustration below for discharge location and adjustment.

IMPORTANT NOTE: All Wolf ventilation products must be vented to the outside. Use only metal ductwork.

For best performance, 10" (254) round ductwork is recommended. The downdraft will operate most efficiently when ductwork does not exceed 40' (12 m) in length.

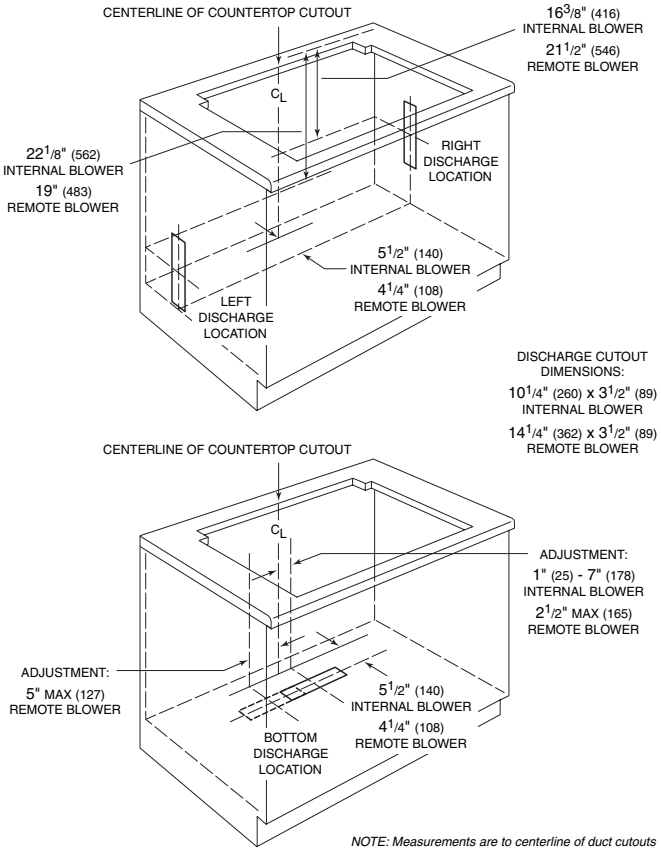
Choose the ducting option that allows the shortest length of ductwork and a minimum number of elbows and transitions. Refer to the illustration below for ducting options.

INSTALLATION

Refer to the installation instructions shipped with each Wolf product for detailed specifications.

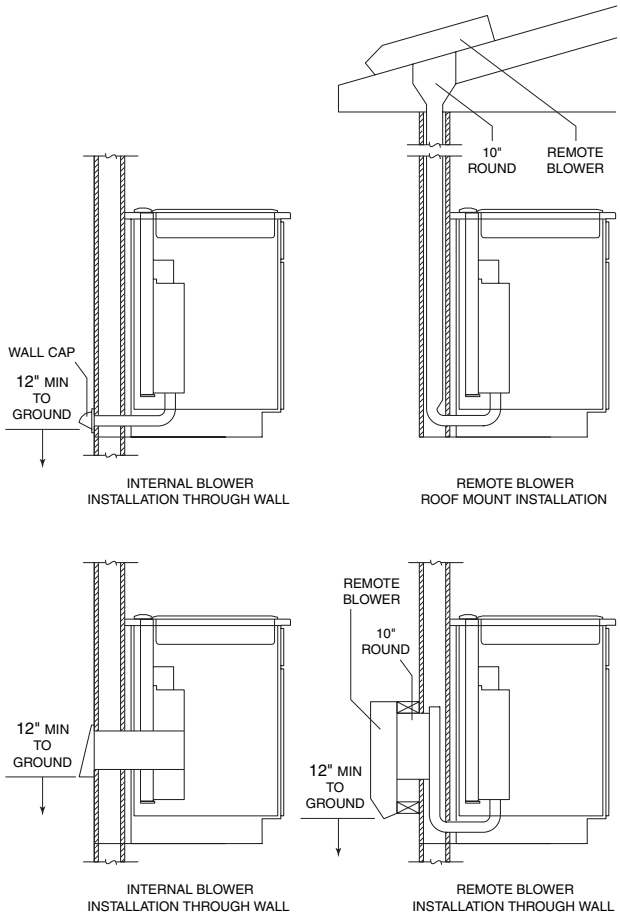
DISCHARGE LOCATION

Downdraft Systems

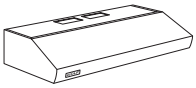


DUCTING OPTIONS

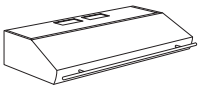
Downdraft Systems



Dimensions in parentheses are in millimeters unless otherwise specified.

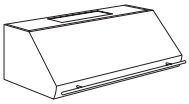


Low-Profile Wall Hood



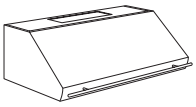
Low-Profile Wall Hood
(R) Rail Option

24" (610) Wall Hood



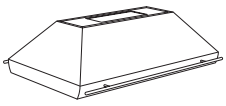
24" (610) Wall Hood
(R) Rail Option

27" (686) Wall Hood



27" (686) Wall Hood
(R) Rail Option

Island Hood



Island Hood
(R) Rail Option

MODEL OPTIONS
Pro Ventilation Hoods

Pro Low-Profile Wall Hoods

30" (762) Width	**W302210I***
36" (914) Width	**W362210** **W362210I***
42" (1067) Width	**W422210**
48" (1219) Width	**W482210**

Pro 24" (610) Deep Wall Hoods

30" (762) Width	**W302418**
36" (914) Width	**W362418**
42" (1067) Width	**W422418**
48" (1219) Width	**W482418**
54" (1372) Width	**W542418**
60" (1524) Width	**W602418**
66" (1676) Width	**W662418**

Pro 27" (610) Deep Wall Hoods

30" (762) Width	**W302718**
36" (914) Width	**W362718**
42" (1067) Width	**W422718**
48" (1219) Width	**W482718**
54" (1372) Width	**W542718**
60" (1524) Width	**W602718**
66" (1676) Width	**W662718**

Pro Island Hoods

36" (914) Width	**I363418**
42" (1067) Width	**I423418**
54" (1372) Width	**I543418**
66" (1676) Width	**I663418**

**(I) Models include 600 CFM internal blower.*

Models without decorative rail(s) listed; for hoods with rail(s) add (R) to the model number.

IMPORTANT NOTE: The low-profile wall hoods cannot be used with dual fuel ranges, gas ranges and rangetops with a charbroiler or griddle. The 24" (610) deep wall hoods are not recommended for use with dual fuel ranges, gas ranges and rangetops with a charbroiler or griddle.

WOLF PRO VENTILATION HOODS

Wolf Pro wall and island hoods provide the ultimate in ventilation. With standard elements like heat sentry and dual-setting halogen lighting, Wolf elevates the need for ventilation to an enjoyable perk.

The deepest of the Wolf Pro wall hoods, the 27" (686) model provides an additional exclusive feature—heat lamps. Hosting your dream dinner party and the warming drawer is already filled? Not a problem. Turn on your heat lamps and relax.

Pro wall and island hoods are recommended for use with all Wolf cooking appliances with the the following exceptions. The low-profile wall hoods cannot be used with dual fuel ranges, gas ranges and rangetops with a charbroiler or griddle. The 24" (610) deep wall hoods are not recommended for use with dual fuel ranges, gas ranges and rangetops with a charbroiler or griddle.

All Pro wall and island hoods are available in classic stainless steel. Rail option hoods (R) come with a classic stainless steel decorative rail and stand-offs. Optional platinum and brass rails to match the dual fuel range bezels are available as sales accessories.

FEATURES

Low-profile, 24" (610), 27" (686) deep wall ventilation hoods in a variety of widths with classic stainless steel finish

Island ventilation hoods in a variety of widths with classic stainless steel finish

Rail option wall hoods (R) come with a classic stainless steel decorative rail and stand-offs—optional platinum or brass rail available to match dual fuel range bezels

Rail option island hoods (R) come with classic stainless steel decorative rails and stand-offs for both sides of the hood—optional platinum or brass rails available to match dual fuel range bezels

Internal or remote blower options

Heavy-duty 16-gauge brushed stainless steel construction

Stainless steel enclosed liner

Continually welded seams, hemmed edges and sides, and hand-finished craftsmanship

Recessed easy-access controls

Infinite-speed blower control

Heat sentry feature automatically turns unit on when heat is sensed and automatically adjusts blower speed

Halogen lighting with two settings

Heat lamps on 27" (686) deep wall hoods—two R40 250-watt maximum bulbs required (bulbs not included)

Removable, easy-to-clean restaurant-grade stainless steel baffle filters and grease cups

Transition with backdraft damper included

UL listed to US and Canadian safety standards

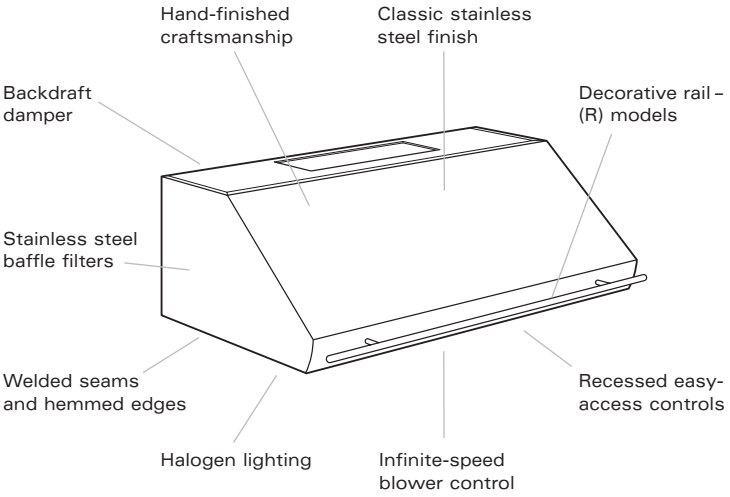
UL approved for covered outdoor applications

WOLF WARRANTY

Wolf products are covered by a two and five year residential warranty (exclusions apply). See warranty details at the end of this guide.

PRO VENTILATION HOOD FEATURES

Model W482718R shown



ACCESSORIES

Contact your Wolf Dealer

Platinum or brass decorative rails and stand-offs*

6" (152) and 12" (305) classic stainless steel duct covers

38" (965) high classic stainless steel backsplash

38" (965) high classic stainless steel backsplash with warming rack

**Accessory not available for every model.*

Dimensions in parentheses are in millimeters unless otherwise specified.

ACCESSORIES

Optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

PLANNING INFORMATION

Pro low-profile wall hoods are available in 30" (762), 36" (914), 42" (1067) and 48" (1219) widths. (I) models include a 600 cfm internal blower. These hoods cannot be used with dual fuel ranges, gas ranges and rangetops with a charbroiler or griddle.

Pro 24" (610) deep wall hoods are available in 30" (762), 36" (914), 42" (1067), 48" (1219), 54" (1372), 60" (1524) and 66" (1676) widths. These hoods are not recommended for use with dual fuel ranges, gas ranges and rangetops with a charbroiler or griddle.

Pro 27" (686) deep wall hoods are available in 30" (762), 36" (914), 42" (1067), 48" (1219), 54" (1372), 60" (1524) and 66" (1676) widths.

Pro island hoods are available in 36" (914), 42" (1067), 54" (1372) and 66" (1676) widths.

Specifications on the following pages provide overall dimensions, blower and ducting considerations, and installation specifics for Pro wall and island hoods. We have minimized the information contained in the illustrations, concentrating on the critical information you must plan into your installation. Also refer to the Pro ventilation recommendations on pages 87–90.

The overall dimensions illustrations include the optional rail dimensions. Overall width, height and depth dimensions will remain the same if a decorative rail is not to be used.

Pro wall hoods should be at least as wide as the cooking surface; an overlap of 3" (76) on either side is recommended. Island hoods should always be larger than the cooking surface by a minimum of 3" (76) on each side.

Installation of all Pro wall and island hoods should be 30" (762) to 36" (914) from the bottom of the hood to the countertop.

Optional classic stainless steel duct covers are available in heights of 6" (152) and 12" (305) for all Pro wall and island hoods.

ELECTRICAL REQUIREMENTS

Wolf Pro wall and island hoods require a separate, grounded 120 V, 60 Hz power supply. The service should have its own 15 amp circuit breaker. Placement of the electrical supply is not critical, as long as you provide a minimum of 6' (1.8 m) of 120 V AC power cable. Note that for some wall hoods, placement of the electrical supply will differ between vertical and horizontal discharge locations. Refer to pages 83–85 for blower and ducting considerations to determine discharge location.

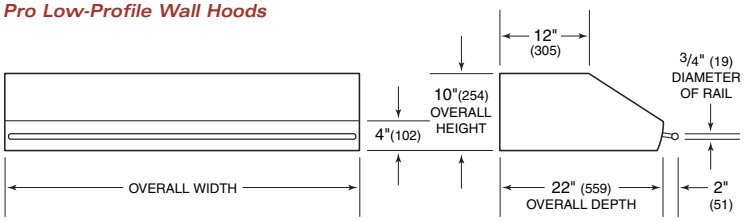
Locate electrical within the shaded area shown in the Installation Specifications illustration for your model.

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

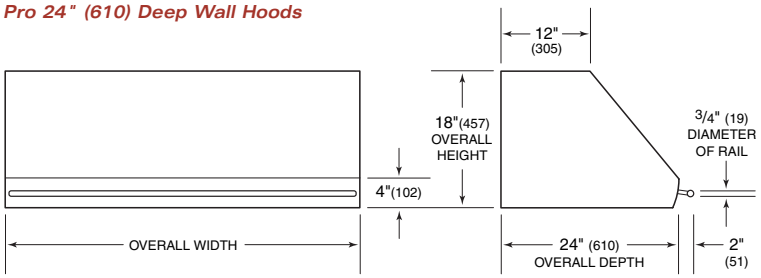
You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.

OVERALL DIMENSIONS

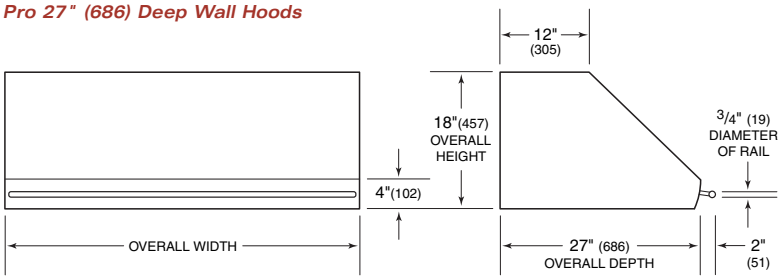
Pro Low-Profile Wall Hoods



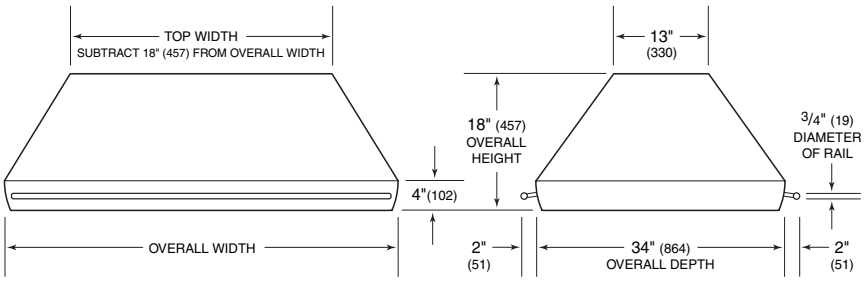
Pro 24" (610) Deep Wall Hoods



Pro 27" (686) Deep Wall Hoods



Pro Island Hoods



Dimensions may vary to ± 1/8" (3).

Dimensions in parentheses are in millimeters unless otherwise specified.

SPECIFICATIONS

Pro Low-Profile Wall Hoods

Overall Width	
W302210I*	**30" (762)**
W362210	**36" (914)**
W362210I*	**36" (914)**
W422210	**42" (1067)**
W482210	**48" (1219)**
Overall Height	**10" (254)**
Overall Depth	**22" (559) excluding rail**
Bottom of Hood to Countertop	**30" (762) to 36" (914)**
Duct Size	**8" (203) Round**
Discharge	**Vertical or Horizontal**
Internal Blower**	**600 CFM**
Remote Blowers**	**600 or 900 CFM**
Electrical Supply	**110/120 V AC, 60 Hz 15 amp dedicated circuit**
Shipping Weight (shell only)	**39–55 lbs (18–25 kg)**

**Models W302210I and W362210I include a 600 CFM internal blower and are vertical discharge only.*

***Blower options vary with the size of hood and cooking surface. Refer to the Pro ventilation recommendations on pages 87–90.*

SPECIFICATIONS

Pro 24" (610) Deep Wall Hoods

Overall Width	
W302418	**30" (762)**
W362418	**36" (914)**
W422418	**42" (1067)**
W482418	**48" (1219)**
W542418	**54" (1372)**
W602418	**60" (1524)**
W662418	**66" (1676)**
Overall Height	**18" (457)**
Overall Depth	**24" (610) excluding rail**
Bottom of Hood to Countertop	**30" (762) to 36" (914)**
Duct Size	**10" (254) Round**
Discharge	**Vertical or Horizontal**
Internal Blowers*	**600, 900 or 1200 CFM**
Remote Blowers*	**600, 900, 1200 or 1500 CFM**
Electrical Supply	**110/120 V AC, 60 Hz 15 amp dedicated circuit**
Shipping Weight (shell only)	**67–126 lbs (30–57 kg)**

**Blower options vary with the size of hood and cooking surface. Refer to the Pro ventilation recommendations on pages 87–90.*

NOTE: The 900 CFM internal blower is vertical discharge only.

SPECIFICATIONS

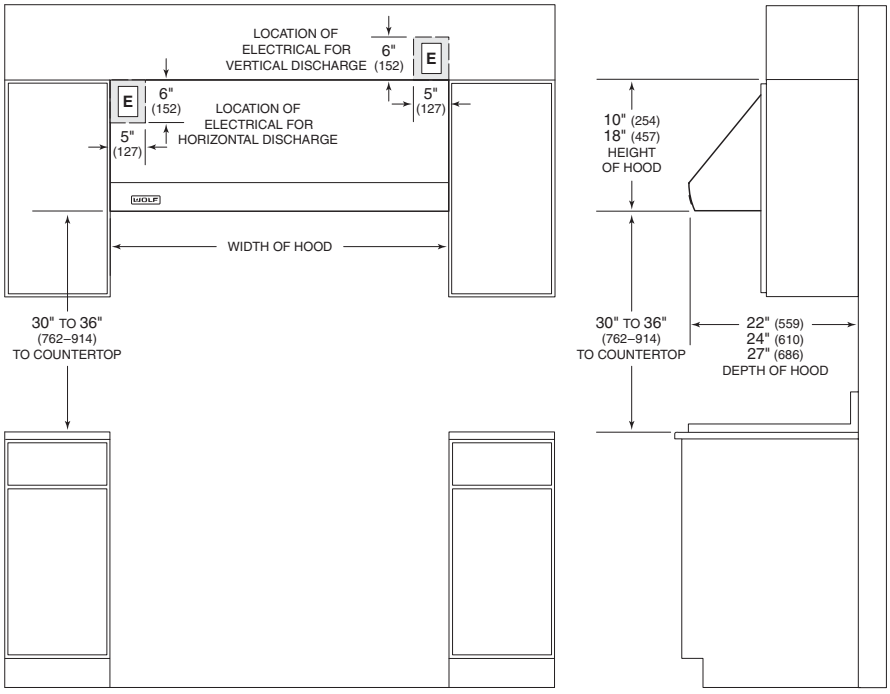
Pro 27" (686) Deep Wall Hoods

Overall Width	
W302718	**30" (762)**
W362718	**36" (914)**
W422718	**42" (1067)**
W482718	**48" (1219)**
W542718	**54" (1372)**
W602718	**60" (1524)**
W662718	**66" (1676)**
Overall Height	**18" (457)**
Overall Depth	**27" (686) excluding rail**
Bottom of Hood to Countertop	**30" (762) to 36" (914)**
Duct Size	**10" (254) Round**
Discharge	**Vertical**
Internal Blowers*	**600, 900 or 1200 CFM**
Remote Blowers*	**600, 900, 1200 or 1500 CFM**
Electrical Supply	**110/120 V AC, 60 Hz 15 amp dedicated circuit**
Shipping Weight (shell only)	**69–128 lbs (31–58 kg)**

**Blower options vary with the size of hood and cooking surface. Refer to the Pro ventilation recommendations on pages 87–90.*

INSTALLATION SPECIFICATIONS

Pro Wall Hoods



SPECIFICATIONS

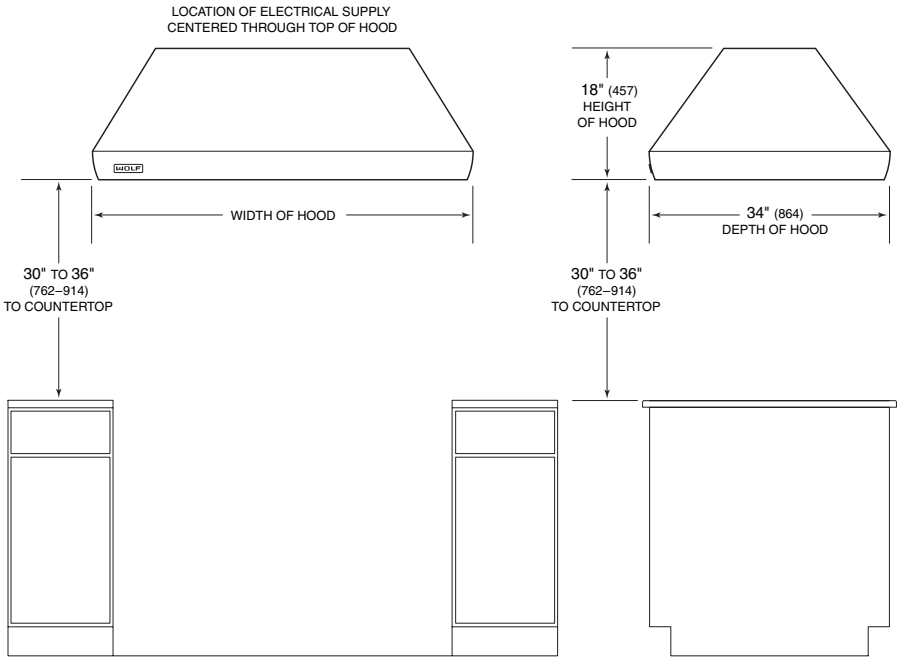
Pro Island Hoods

Overall Width	
I363418	**36" (914)**
I423418	**42" (1067)**
I543418	**54" (1372)**
I663418	**66" (1676)**
Overall Height	**18" (457)**
Overall Depth	**34" (864) excluding rails**
Bottom of Hood to Countertop	**30" (762) to 36" (914)**
Duct Size	**10" (254) Round**
Discharge	**Vertical**
Internal Blower*	**1200 CFM**
Remote Blowers*	**900, 1200 or 1500 CFM**
Electrical Supply	**110/120 V AC, 60 Hz 15 amp dedicated circuit**
Shipping Weight (shell only)	**95–168 lbs (43–76 kg)**

**Blower options vary with the size of hood and cooking surface. Refer to the Pro ventilation recommendations on pages 87–90.*

INSTALLATION SPECIFICATIONS

Pro Island Hoods



INSTALLATION

Refer to the installation instructions shipped with each Wolf product for detailed specifications.

WOLF PRO HOOD LINERS

Wolf Pro hood liners allow you to incorporate superior ventilation within your kitchen design. Whether you prefer French country or modernist, the Pro hood liners take care of the interior design, with true superior ventilation. All you have to do is decide what it will look like.

Sometimes referred to as power packs, these liners bring all of the controls, lighting and convenience of our new ventilation line for those applications with a custom exterior treatment.

Wolf Pro hood liners are recommended for use with all Wolf cooking appliances except dual fuel ranges, gas ranges and rangetops with a charbroiler or griddle. They are available to accommodate 30" (762), 36" (914), 42" (1067), 48" (1219), 54" (1372) and 60" (1524) wide hoods.

FEATURES

Stainless steel enclosed liner with seamed construction

Internal or remote blower options

Recessed easy-access controls

Infinite-speed blower control

Heat sentry feature automatically turns unit on when heat is sensed and automatically adjusts blower speed

Halogen lighting with two settings

Removable, easy-to-clean restaurant-grade stainless steel baffle filters

Transition with backdraft damper included

PLANNING INFORMATION

Pro hood liners are available to accommodate 30" (762), 36" (914), 42" (1067), 48" (1219), 54" (1372) and 60" (1524) wide hoods. (I) models include a 600 cfm internal blower.

The ventilation hood should be at least as wide as the cooking surface. It is recommended that the hood overlap the cooking surface by 3" (76) on either side.

Installation of all Pro hood liners should be 30" (762) to 36" (914) from the bottom of the decorative hood to the countertop.

The specifications provide overall dimensions and installation specifics for Pro hood liners. Refer to pages 83–85 for blower and ducting considerations and pages 87–90 for Pro ventilation recommendations.

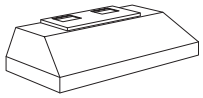
ELECTRICAL REQUIREMENTS

Wolf Pro hood liners require a separate, grounded 120 V, 60 Hz power supply. The service should have its own 15 amp circuit breaker. Placement of the electrical supply is not critical, as long as you provide a minimum of 6' (1.8 m) of 120 V AC power cable.

Locate electrical within the shaded area shown in the Installation Specifications illustration.

IMPORTANT NOTE: A ground fault circuit interrupter (GFCI) is not recommended and may cause interruption of operation.

You must follow all National Electrical Code regulations. In addition, be aware of local codes and ordinances when installing your service.



Pro Hood Liner

ACCESSORIES

Optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

MODEL OPTIONS

Pro Hood Liners

For 30" (762) Hood	**L282212I***
For 36" (914) Hood	**L342212**
For 42" (1067) Hood	**L402212**
For 48" (1219) Hood	**L462212**
For 54" (1372) Hood	**L522212**
For 60" (1524) Hood	**L582212**

**(I) Model includes 600 CFM internal blower.*

Dimensions in parentheses are in millimeters unless otherwise specified.

ACCESSORIES

Contact your Wolf Dealer

38" (965) high classic stainless steel backsplash

38" (965) high classic stainless steel backsplash with warming rack

SPECIFICATIONS

Pro Hood Liners

Overall Width	
L282212I	**28 3/8" (721)**
L342212	**34 3/8" (873)**
L402212	**40 3/8" (1026)**
L462212	**46 3/8" (1178)**
L522212	**52 3/8" (1330)**
L582212	**58 3/8" (1483)**
Overall Height	**12" (305)**
Overall Depth	**22 1/2" (572)**
Bottom of Hood to Countertop	**30" (762) to 36" (914)**
Duct Size	**8" (203) and 10" (254) Round**
Discharge	**Vertical**
Blower Options*	**1200 CFM Internal 900, 1200 or 1500 CFM Remote**
Electrical Supply	**110/120 V AC, 60 Hz 15 amp dedicated circuit**
Shipping Weight (shell only)	**39–65 lbs (18–29 kg)**

**Blower options vary with the size of hood and cooking surface. Refer to the Pro ventilation recommendations on pages 87–90.*

DECORATIVE HOOD

A decorative hood can be created out of wood, plaster, tile or metal. The shape of the decorative hood is not critical. The only place where the liner and outside cover must meet is at the bottom edge of the metal liner. The decorative hood and liner must fit at the bottom edge in both width and depth.

The height of the liner does not have to be the same as the height of the decorative hood and is generally shorter.

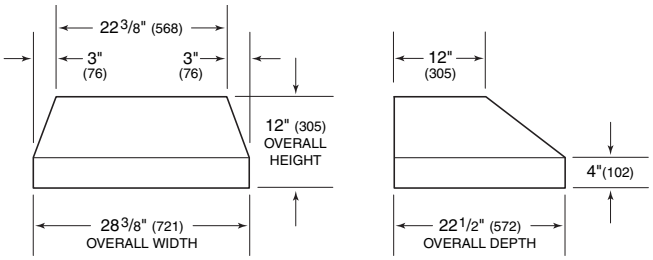
The top depth of the liner, which is 12" (305) standard, must be less than the interior depth of the decorative hood. Measure the interior depth of the hood at the top height of the liner to make sure the liner will fit inside the decorative hood.

The hood liner comes standard with a 4" (102) lower reveal. Be sure to include this dimension in your decorative hood selection.

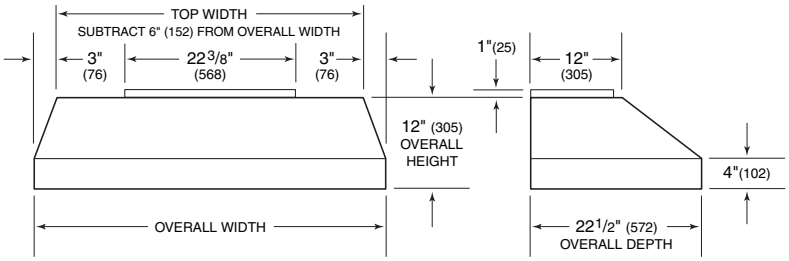
Always use the interior measurements of the decorative hood and measure in multiple places. Use the smallest dimensions to verify hood liner specifications.

OVERALL DIMENSIONS

Model L282212I



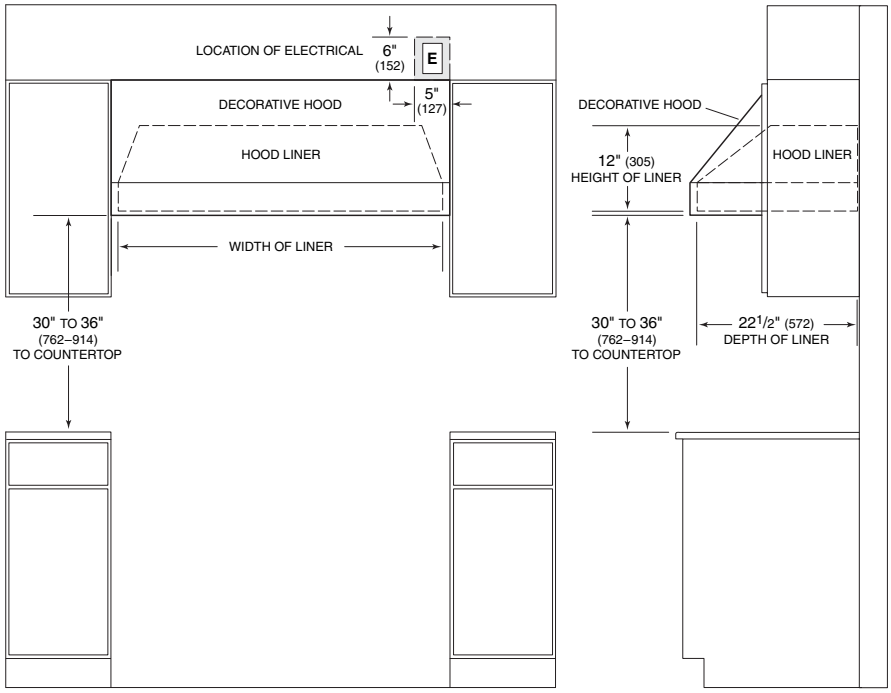
Pro Hood Liners (except Model L282212I)



Dimensions may vary to ± 1/8" (3).

INSTALLATION SPECIFICATIONS

Pro Hood Liners



BLOWER CONSIDERATIONS

Wall hood Models W302210I and W362210I come with internal blowers. All other Pro wall and island hoods are shipped without the blower assembly. Internal or remote blower assemblies are available. For Pro wall and island hoods, the remote blower can be mounted on the roof or an exterior wall.

Hood liner Model L282212I comes with an internal blower. All other Pro hood liners are shipped without the blower assembly. Internal or remote blower assemblies are available. For Pro hood liners, the remote blower can be mounted on the roof or exterior wall.

The blower assemblies are quite varied, and depending on the amount of air you want to move and the length of the duct run, you have many options.

A straight, short duct run with a limited number of elbows and transitions will allow the ventilation hood to perform most efficiently. The Pro wall and island hoods will operate most efficiently when ductwork does not exceed 50' (15 m) in length.

A remote mounted blower will minimize the amount of blower noise, but will not eliminate the noise completely.

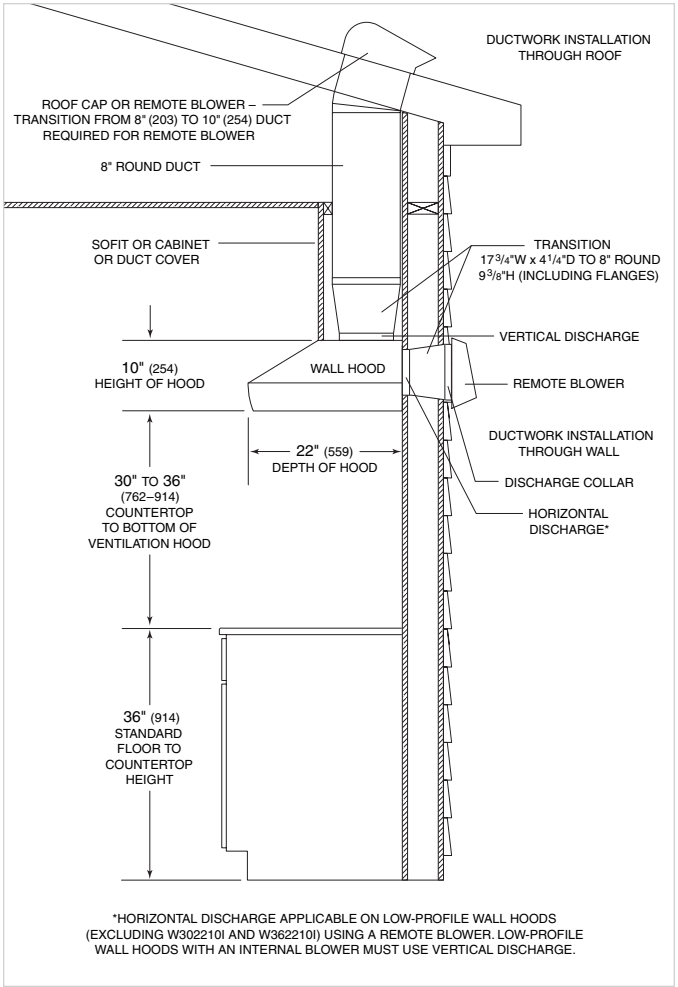
IMPORTANT NOTE: Install this ventilation hood or hood liner only with a Wolf blower.

Refer to the Pro ventilation recommendations on pages 87–90.

Refer to the illustrations below for ducting considerations for the Pro low-profile and 24" (610) deep wall hoods.

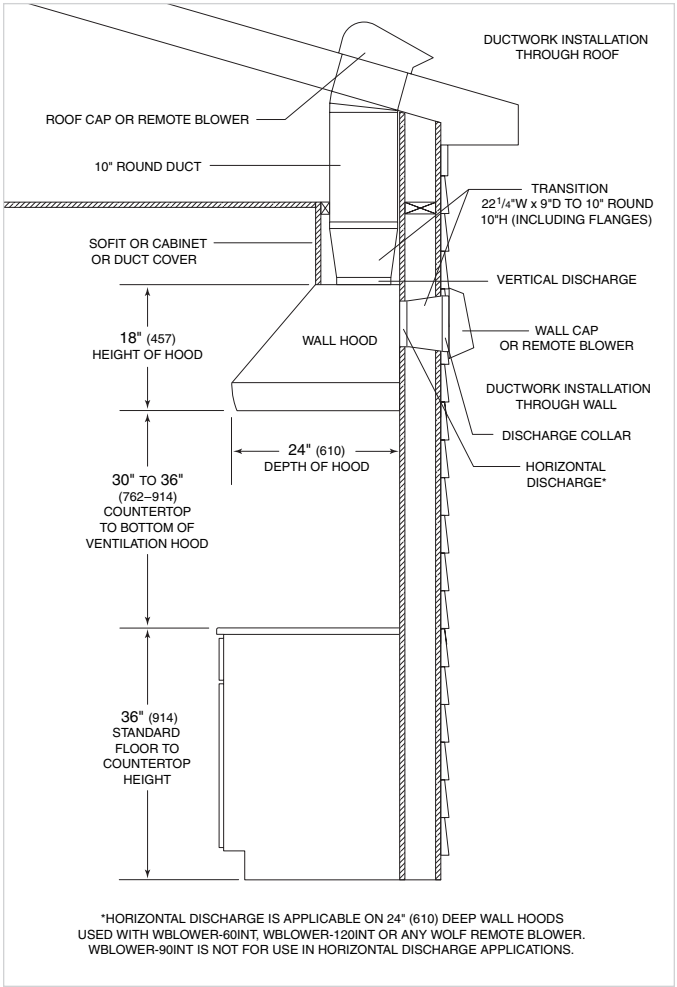
DUCTING CONSIDERATIONS

Pro Low-Profile Wall Hoods



*HORIZONTAL DISCHARGE APPLICABLE ON LOW-PROFILE WALL HOODS (EXCLUDING W302210I AND W362210I) USING A REMOTE BLOWER. LOW-PROFILE WALL HOODS WITH AN INTERNAL BLOWER MUST USE VERTICAL DISCHARGE.

Pro 24" (610) Deep Wall Hoods



*HORIZONTAL DISCHARGE IS APPLICABLE ON 24" (610) DEEP WALL HOODS USED WITH WBLOWER-60INT, WBLOWER-120INT OR ANY WOLF REMOTE BLOWER. WBLOWER-90INT IS NOT FOR USE IN HORIZONTAL DISCHARGE APPLICATIONS.

Dimensions in parentheses are in millimeters unless otherwise specified.

INSTALLATION

Refer to the installation instructions shipped with each Wolf product for detailed specifications.

DUCTING CONSIDERATIONS

IMPORTANT NOTE: All Wolf ventilation hoods must be vented to the outside. Use only metal ductwork.

Wolf Pro low-profile and 24" (610) deep wall hoods have an adjustable discharge location that can run vertically or horizontally. Horizontal discharge is applicable on Pro low-profile wall hoods (excluding Models W302210I and W362210I) using a remote blower. Horizontal discharge applicable on Pro 24" (610) hoods used with WBLOWER-60INT or WBLOWER-120INT or any remote blower. WBLOWER-90INT is not for use in horizontal discharge applications

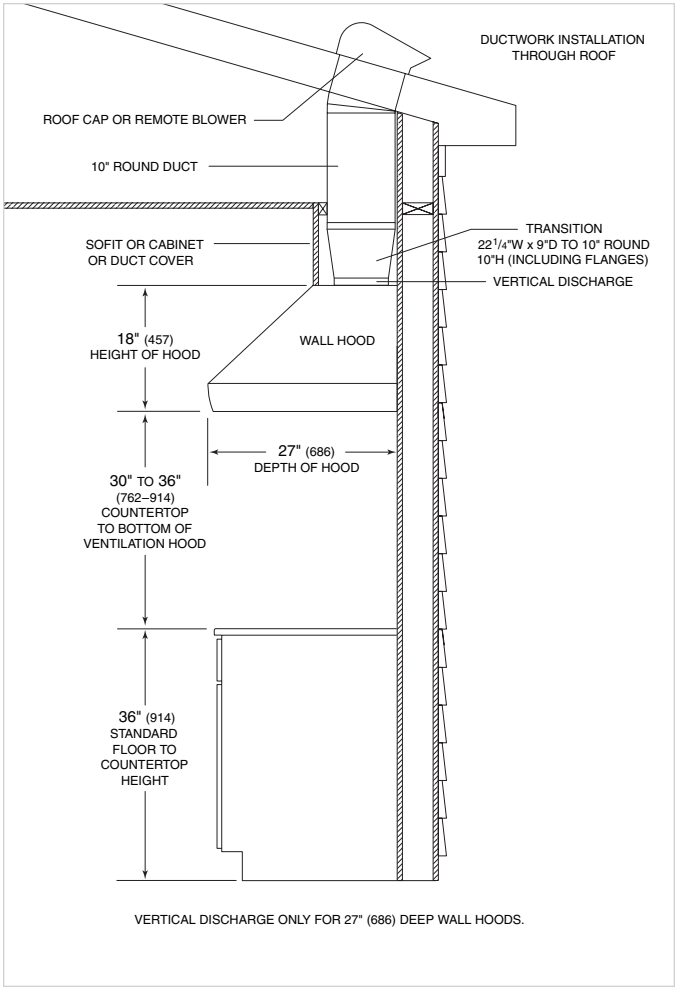
In a horizontal discharge application, additional framework may be needed to accommodate the remote blower. Consult your local HVAC professional for specific requirements in this application.

All Wolf Pro 27" (686) deep wall hoods and Pro island hoods have a vertical discharge location. Wolf Pro hood liners also have a vertical discharge location.

Refer to the illustrations below and on the following page for ducting considerations for the Pro 27" (686) deep wall hoods, island hoods and hood liners.

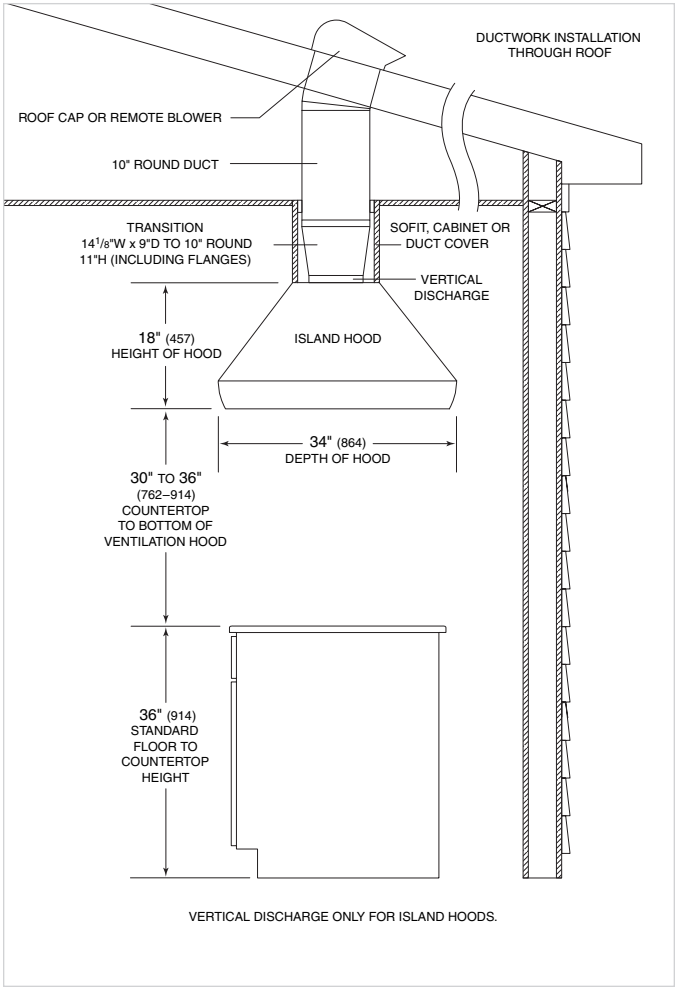
DUCTING CONSIDERATIONS

Pro 27" (686) Deep Wall Hoods



VERTICAL DISCHARGE ONLY FOR 27" (686) DEEP WALL HOODS.

Pro Island Hoods



VERTICAL DISCHARGE ONLY FOR ISLAND HOODS.

DUCTING CONSIDERATIONS

Pro wall and island hoods and hood liners will operate most efficiently when ductwork does not exceed 50' (15 m) in length.

Local building codes may require the use of make-up air. Consult your local HVAC professional for specific requirements in your area.

Refer to the Pro ventilation recommendations on pages 87–90.

REMOTE BLOWERS

With a few exceptions where internal blowers are included, Wolf ventilation hoods and downdrafts are shipped without the blower assembly. Wolf internal and remote blowers are available as sales accessories through your Wolf dealer.

Remote blowers can be mounted on the roof or in some cases, on an exterior wall. Refer to the illustrations below for dimensions. Installation instructions shipped with each Wolf ventilation product provide detailed specifications. These instructions can also be found on the Wolf website at wolfappliance.com.

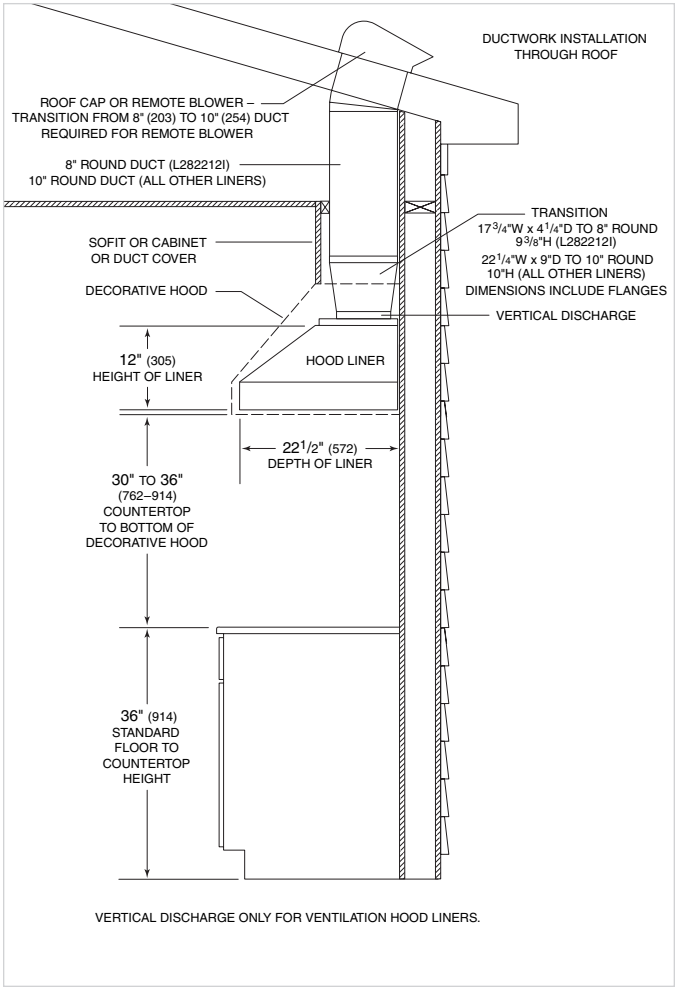
Wolf remote blower Models BLOWER-60REM, BLOWER-90REM, BLOWER-120REM and BLOWER-150REM are for use with Wolf cooktop hoods, downdraft systems and Pro ventilation hoods and hood liners. Refer to pages 86–90 for ventilation recommendations.

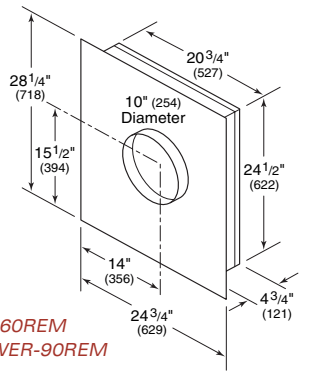
ACCESSORIES

Optional accessories are available through your Wolf dealer. To obtain local dealer information, visit the Locator section of our website, wolfappliance.com.

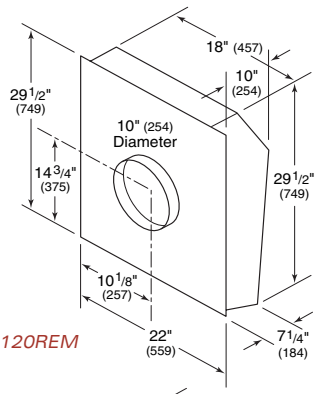
DUCTING CONSIDERATIONS

Pro Hood Liners

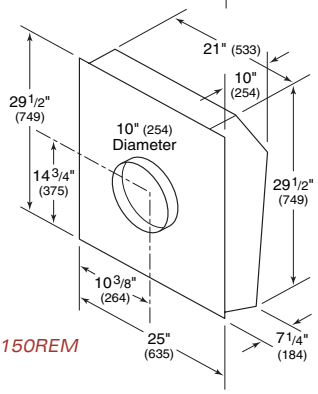




BLOWER-60REM and BLOWER-90REM



BLOWER-120REM



BLOWER-150REM

Dimensions in parentheses are in millimeters unless otherwise specified.

COOKTOP VENTILATION CFM RECOMMENDATIONS

CFM

Recommendations are based on total Btu/hr output. Wolf recommends 1 CFM per 100 Btu/hr (.03 kW). Additional CFM may be required for charbroilers, griddles and long duct runs.

Cooktop Hoods and Downdrafts

	CTWH30	CTWH36	IH4227	DD30	DD36	DD45	Pro Hoods
Electric Cooktops							
Model CT15E	215*	215*	215*	215*		150*	215*
Model CT30E	450	600	600	500		350	600
Model CT30EU	450	600	600				600
Model CT36E		600	600		500		600
Model CT36EU		600	600				600

	CTWH30	CTWH36	IH4227	DD30	DD36	DD45	Pro Hoods
Gas Cooktops							
Model CT15G	215*	215*	215*	215*		150*	215*
Model CT30G	450	600	600	500		350	600
Model CT36G		600	600		500		600

	CTWH30	CTWH36	IH4227	DD30	DD36	DD45	Pro Hoods
Modules							
Model CT15I	215*	215*	215*	215*		150*	215*
Model IG15	215*	215*	215*				215*
Model IS15	215*	215*	215*				215*
Model IF15	215*	215*	215*				215*
Model IM15	215*	215*	215*	215*		150*	215*

**Use these requirements to determine total CFM when installing multiple cooktops.*

CFM recommendations are based on total Btu/hr output. Wolf recommends 1 CFM per 100 Btu/hr (.03 kW). Additional CFM may be required for long duct runs.

COOKTOP VENTILATION BLOWER OPTIONS

Cooktop Ventilation Hoods

Blower Description	Blower Number	Cooktop Hood Models
450 CFM Internal	CTBLOWER-45INT (801643)	CTWH30
600 CFM Internal	CTBLOWER-60INT (801644)	CTWH36 / IH4227
900 CFM Internal	CTBLOWER-90INT (801645)	CTWH36 / IH4227
600 CFM Remote	BLOWER-60REM (801640)	CTWH30 / CTWH36 / IH4227
900 CFM Remote	BLOWER-90REM (801641)	CTWH30 / CTWH36 / IH4227
1200 CFM Remote	BLOWER-120REM (801642)	CTWH30 / CTWH36 / IH4227
1500 CFM Remote	BLOWER-150REM (804701)	CTWH30 / CTWH36 / IH4227

Adjustable discharge with 8" (203) round duct for wall hoods, vertical discharge for island hood. Transition is not required for internal blowers; remote blowers require TRANS-8-10. Backdraft damper included with all hoods.

Downdraft Systems

Blower Description	Blower Number	Downdraft Models
500 CFM Internal	Included with (I) Models	DD30I / DD36I / DD45I
900 CFM Remote	BLOWER-90REM (801641)	DD30R / DD36R / DD45R
1200 CFM Remote	BLOWER-120REM (801642)	DD30R / DD36R / DD45R
1500 CFM Remote	BLOWER-150REM (804701)	DD30R / DD36R / DD45R

Adjustable discharge. 3¼" (83) x 10" (254) duct for internal blower, no transition required. 3¼" (83) x 14" (254) duct for remote blowers, TRANS-14-10 required.

Blower configurations are for reference only. Please refer to minimum CFM recommendations for your specific cooking product. Always consult a qualified HVAC Engineer for specific applications.

PRO VENTILATION CFM RECOMMENDATIONS

Pro Wall Hoods

Low-Profile	W302210I	W362210(I)	W422210	W482210
DF304 / R304	600	600		
DF366 / R366 / RT366		900	900	
DF364 / R364 / RT364		900	900	
RT362		900	900	
DF484 / R484 / RT484				900
R482 / RT482				900

NOTE: Do not use Pro low-profile wall hoods with Wolf dual fuel range, gas range or gas rangetop models with a charbroiler or griddle.

24" (610) Deep	W302418	W362418	W422418	W482418	W542418	W602418	W662418
DF304 / R304	600	600					
DF366 / R366 / RT366		900	900				
DF364 / R364 / RT364		900	900				
RT362		900	900				
R488 / RT488				1100	1100		
DF486 / R486 / RT486				1100	1100		
DF484 / R484 / RT484				1100	1100		
R482 / RT482				1100	1100		
DF606 / R606						1500	1500
DF604 / R604						1500	1500

NOTE: Pro 24" (610) deep wall hoods are not recommended for use with Wolf dual fuel range, gas range or gas rangetop models with a charbroiler or griddle.

27" (686) Deep	W302718	W362718	W422718	W482718	W542718	W602718	W662718
DF304 / R304	600	600					
DF366 / R366 / RT366		900	900				
DF364 / R364 / RT364		900	900				
RT362		900	900				
R488 / RT488				1100	1100		
DF486 / R486 / RT486				1100	1100		
DF484 / R484 / RT484				1100	1100		
R482 / RT482				1100	1100		
DF606 / R606						1500	1500
DF604 / R604						1500	1500

Model numbers for dual fuel ranges, gas ranges and rangetops indicate width and number of surface burners. Features such as a charbroiler, griddle and/or French Top will vary.

CFM recommendations are based on total Btu/hr output. Wolf recommends 1 CFM per 100 Btu/hr (.03 kW). Additional CFM may be required for long duct runs.

HVAC

Blower configurations are for reference only. Please refer to minimum CFM recommendations for your specific cooktop or module. Always consult a qualified HVAC Engineer for specific applications.

Dimensions in parentheses are in millimeters unless otherwise specified.

PRO VENTILATION CFM RECOMMENDATIONS

CFM

Recommendations are based on total Btu/hr output. Wolf recommends 1 CFM per 100 Btu/hr (.03 kW). Additional CFM may be required for charbroilers, griddles and long duct runs.

Pro Island Hoods

	I363418	I423418	I543418	I663418
DF304 / R304	600	600		
DF366 / R366 / RT366		900		
DF364 / R364 / RT364		900		
RT362		900		
R488 / RT488			1100	
DF486 / R486 / RT486			1100	
DF484 / R484 / RT484			900	
R482 / RT482			900	
DF606 / R606				1500
DF604 / R604				1500

Pro Hood Liners

	L282212I	L342212	L402212	L462212	L522212	L582212
DF304 / R304	600					
DF366 / R366 / RT366		900	900			
DF364 / R364 / RT364		900	900			
RT362		900	900			
R488 / RT488				1100	1100	
DF486 / R486 / RT486				1100	1100	
DF484 / R484 / RT484				900	900	
R482 / RT482				900	900	
DF606 / R606						1500
DF604 / R604						1500

Model numbers for dual fuel ranges, gas ranges and rangetops indicate width and number of surface burners. Features such as a charbroiler, griddle and/or French Top will vary.

CFM recommendations are based on total Btu/hr output. Wolf recommends 1 CFM per 100 Btu/hr (.03 kW). Additional CFM may be required for long duct runs.

PRO VENTILATION BLOWER OPTIONS

Blower configurations are for reference only. Please refer to minimum CFM recommendations for your specific cooktop or module. Always consult a qualified HVAC Engineer for specific applications.

Pro Low-Profile Wall Hoods

Blower Description	Blower Number	Wall Hood Models
600 CFM Internal*	Included with (I) Models	W302210I / W362210I
600 CFM Internal*	WBLOWER-60INT (807614)	W362210 / W422210
600 CFM Remote	BLOWER-60REM (801640)	W362210 / W422210 / W482210
900 CFM Remote	BLOWER-90REM (801641)	W362210 / W422210 / W482210

**Vertical discharge with 8" (203) round duct. Remote blowers are adjustable discharge with 8" (203) round duct.*
NOTE: Do not use Pro low-profile wall hoods with Wolf range or rangetop models with a charbroiler or griddle.

Pro 24" (610) Deep Wall Hoods

Blower Description	Blower Number	Wall Hood Models
600 CFM Internal	WBLOWER-60INT (807614)	W302418 / W362418 / W422418
900 CFM Internal*	WBLOWER-90INT (805086)	W302418 / W362418 / W422418
1200 CFM Internal	WBLOWER-120INT (804702)	W482418 / W542418 / W602418 / W662418
600 CFM Remote	BLOWER-60REM (801640)	W302418
900 CFM Remote	BLOWER-90REM (801641)	W302418 / W362418 / W422418 / W482418 / W542418
1200 CFM Remote	BLOWER-120REM (801642)	All 24" (610) Deep Wall Hoods
1500 CFM Remote	BLOWER-150REM (804701)	All 24" (610) Deep Wall Hoods

**Vertical discharge with 10" (254) round duct. All other blowers are adjustable discharge with 10" (254) round duct.*
NOTE: Pro 24" (610) deep wall hoods are not recommended for use with Wolf range or rangetop models with a charbroiler or griddle.

Pro 27" (686) Deep Wall Hoods

Blower Description	Blower Number	Wall Hood Models
600 CFM Internal	WBLOWER-60INT (807614)	W302718 / W362718 / W422718
900 CFM Internal	WBLOWER-90INT (805086)	W302718 / W362718 / W422718
1200 CFM Internal	WBLOWER-120INT (804702)	W482718 / W542718 / W602718 / W662718
600 CFM Remote	BLOWER-60REM (801640)	W302718
900 CFM Remote	BLOWER-90REM (801641)	W302718 / W362718 / W422718 / W482718 / W542718
1200 CFM Remote	BLOWER-120REM (801642)	All 27" (686) Deep Wall Hoods
1500 CFM Remote	BLOWER-150REM (804701)	All 27" (686) Deep Wall Hoods

Vertical discharge with 10" (254) round duct.

Wall hood models without decorative rail(s) listed; blower options are the same for (R) models. Transition with backdraft damper included with all wall hoods. Blower configurations are for reference only. Please refer to minimum CFM recommendations for your specific cooking product. Always consult a qualified HVAC Engineer for specific applications.

Dimensions in parentheses are in millimeters unless otherwise specified.

PRO VENTILATION BLOWER OPTIONS

HVAC

Blower configurations are for reference only. Please refer to minimum CFM recommendations for your specific cooktop or module. Always consult a qualified HVAC Engineer for specific applications.

Pro Island Hoods

Blower Description	Blower Number	Island Hood Models
1200 CFM Internal	IBLOWER-120INT (804703)	All Island Hoods
900 CFM Remote	BLOWER-90REM (801641)	I363418 / I423418 / I543418
1200 CFM Remote	BLOWER-120REM (801642)	All Island Hoods
1500 CFM Remote	BLOWER-150REM (804701)	All Island Hoods

Vertical discharge with 10" (254) round duct. Models without decorative rail(s) listed; blower options are the same for (R) models.

Pro Hood Liners

Blower Description	Blower Number	Hood Liner Models
600 CFM Internal*	Included with (I) Model	L282212I
1200 CFM Internal	LBLOWER-120INT (805087)	All Hood Liners (except L282212I)
900 CFM Remote	BLOWER-90REM (801641)	All Hood Liners (except L282212I)
1200 CFM Remote	BLOWER-120REM (801642)	All Hood Liners (except L282212I)
1500 CFM Remote	BLOWER-150REM (804701)	All Hood Liners (except L282212I)

**Vertical discharge with 8" (203) round duct. All other blowers are vertical discharge with 10" (254) round duct.*

Transition with backdraft damper included with island hoods and hood liners.

Blower configurations are for reference only. Please refer to minimum CFM recommendations for your specific cooking product. Always consult a qualified HVAC Engineer for specific applications.

Dimensions in parentheses are in millimeters unless otherwise specified.

Wolf Appliance Products Limited Warranty

RESIDENTIAL USE ONLY

FULL TWO YEAR WARRANTY*

For two years from the date of original installation, your Wolf Appliance product warranty covers all parts and labor to repair or replace any part of the product that proves to be defective in materials or workmanship. All service provided by Wolf Appliance Company under the above warranty must be performed by a Wolf Appliance authorized service center, unless otherwise specified by Wolf Appliance Company. Service will be provided in the home during normal business hours.

LIMITED THIRD THROUGH FIFTH YEAR WARRANTY

From the third through fifth year from the date of original installation, Wolf Appliance Company will repair or replace the following parts that prove to be defective in materials or workmanship. Labor to remove and replace defective parts is not covered. Wolf Appliance Company recommends that you use a Wolf Appliance authorized service center to perform such service.

Gas Burners (excluding appearance), Electric Heating Elements, Blower Motors (vent hoods), Electronic Control Boards, Magnetron Tubes and Induction Generators

LIMITED LIFETIME WARRANTY

For the life of the product, Wolf Appliance Company will repair or replace any BBQ body or BBQ hood that rusts through due to defective material or workmanship. Labor to remove and replace defective parts is not covered. Wolf Appliance Company recommends that you use a Wolf Appliance authorized service center to perform such service.

TERMS APPLICABLE TO EACH WARRANTY

The warranty applies only to products installed for normal residential use. The warranty applies only to products installed in any one of the fifty states of the United States, the District of Columbia or the ten provinces of Canada. This warranty does not cover any parts or labor to correct any defect caused by negligence, accident or improper use, maintenance, installation, service or repair.

THE REMEDIES DESCRIBED ABOVE FOR EACH WARRANTY ARE THE ONLY ONES THAT WOLF APPLIANCE COMPANY, LLC WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE COMPANY, LLC WILL NOT BE RESPONSIBLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES ARISING FROM THE BREACH OF THIS WARRANTY OR ANY OTHER WARRANTY, WHETHER EXPRESS, IMPLIED OR STATUTORY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other legal rights that vary from state to state.

To receive parts and/or service and the name of the Wolf Appliance authorized service center nearest you, contact Wolf Appliance Company, LLC, P.O. Box 44848, Madison, Wisconsin 53744; check the Locator section of our website, wolfappliance.com, or call 800-332-9513.

*Stainless Steel (classic, platinum and carbon) doors, panels and product frames are covered by a limited 60 day parts and labor warranty for cosmetic defects.

WOLF APPLIANCE COMPANY, LLC P.O. BOX 44848 MADISON, WI 53744 800-332-9513 WOLFAPPLIANCE.COM

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